

45
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RECIPES

THE

GRILLING

ISSUE

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KEBABS
Corn
FISH
Ribs
STEAK
Hamburgers
SHRIMP

157

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11:45 a.m.

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LOCAL GRINDS



2:15 p.m.

KULA
COUNTRY FARM



4:00 p.m.

SURFING GOAT
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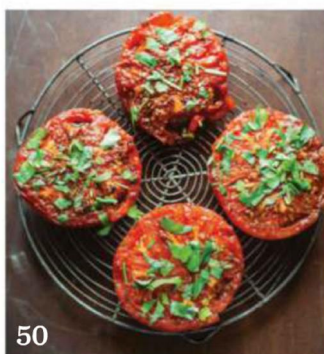
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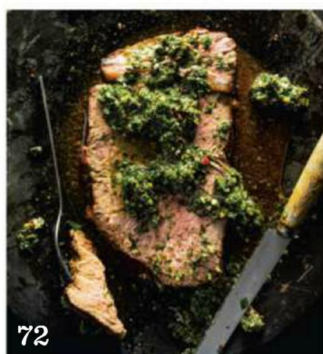
THE GRILLING ISSUE



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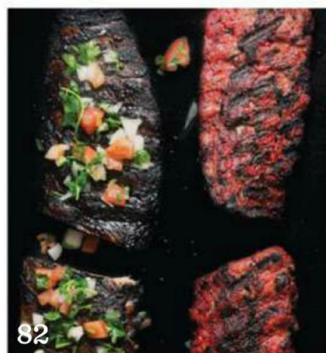
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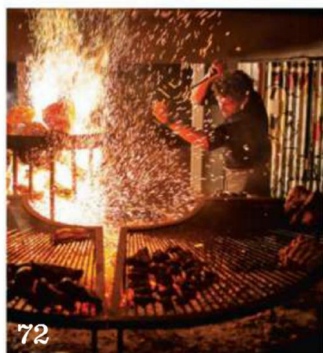
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82



72



72



62



62



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Is there a style of cooking as gratifying as grilling? Building a fire, setting meat over a flame, hearing the sputter and crackle as it hits the grate, smelling the savory smoke perfume the air. Whether it's an American cookout of burgers and beer (page 90), an Aussie seafood barbie (page 62), kebabs in Turkey (page 56), lacquered Chinese chicken wings (page 86), or an Uruguayan *asado* (page 72), the appeal of putting food to fire is global. In *SAVEUR*'s first grilling issue, you'll find stories from around the world, ultimate recipes from the pros, pointers on taming the flame, and guides to the best tools and foolproof techniques. So fire 'em up—it's time to get grilling. The journey begins on page 49.

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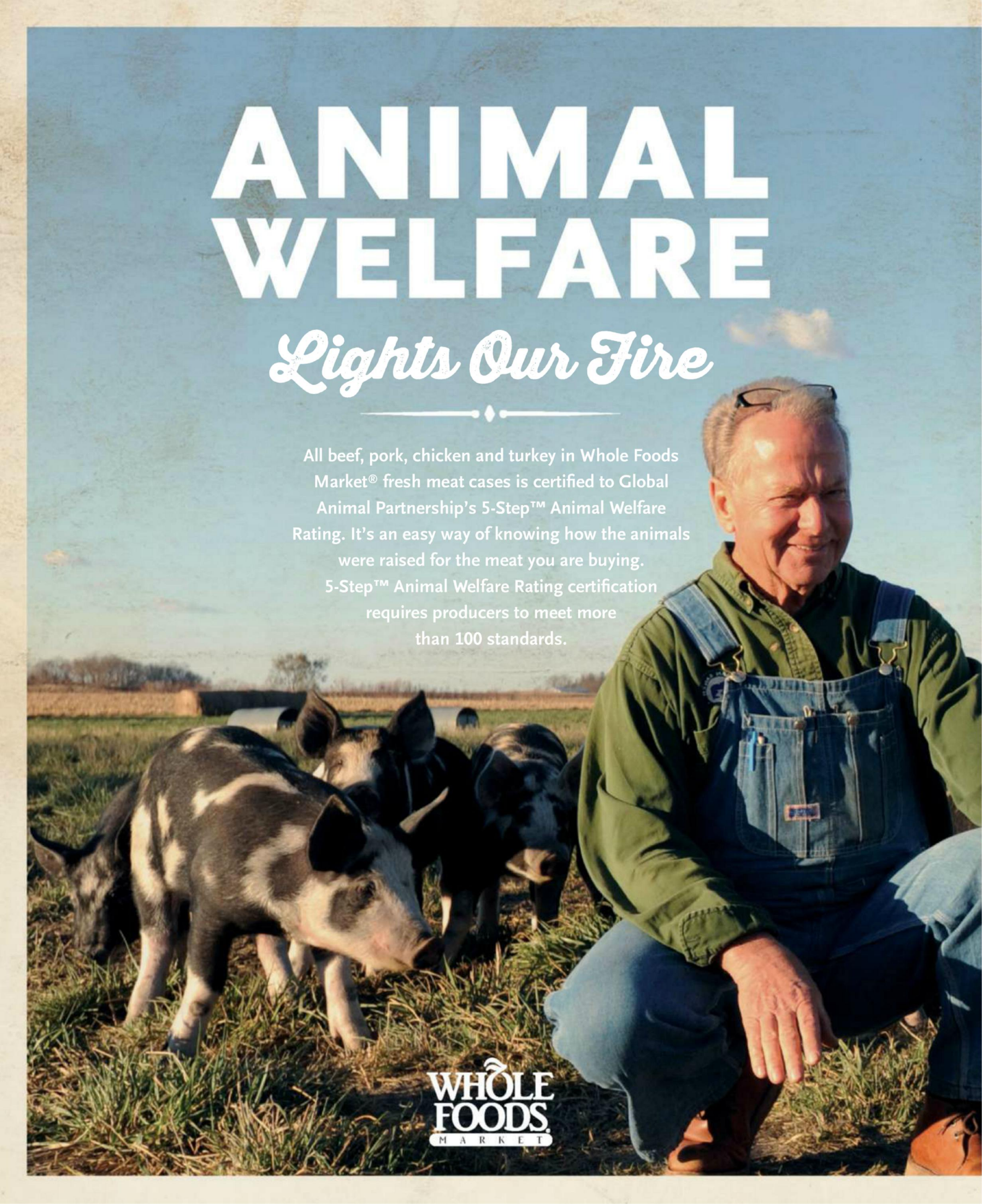
Cover *Garlic & Red Miso Porterhouse* PHOTOGRAPH BY TODD COLEMAN

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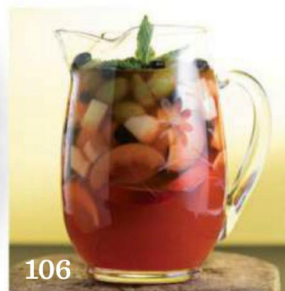
Niman Ranch hog farmer Paul Willis
Thornton, Iowa



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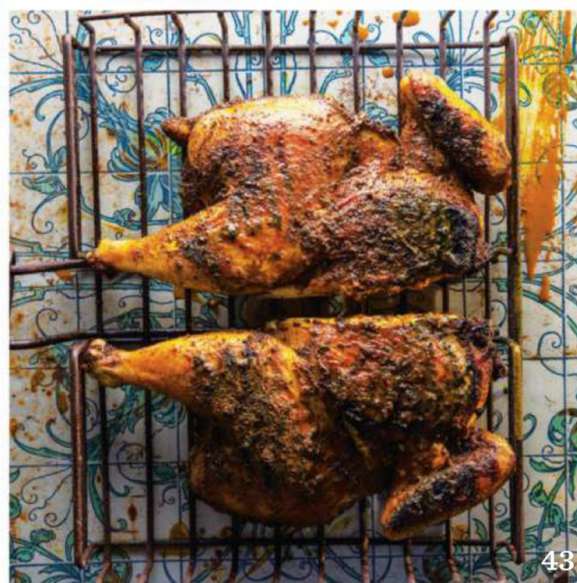
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At a fish market in Indonesia, bliss can be found on the grill. *By James Oseland*

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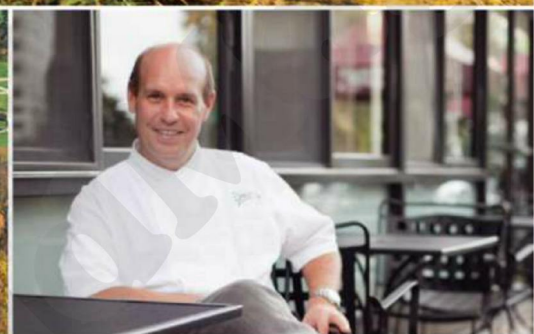
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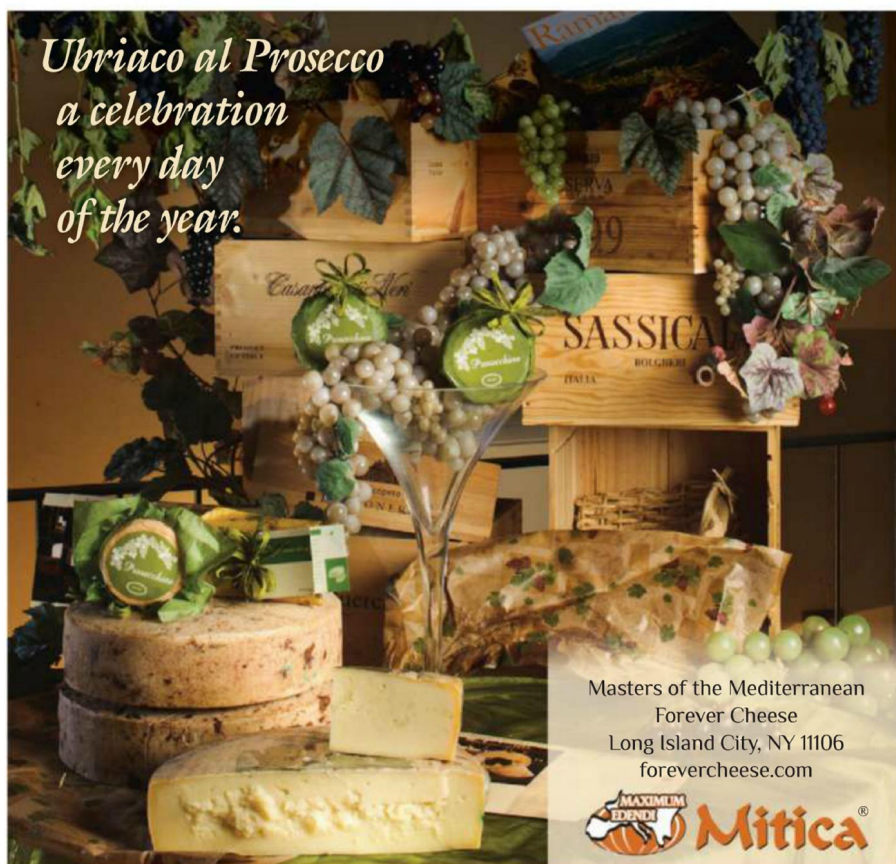
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PUBLISHER

Kristin Cohen

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ADVERTISING DIRECTOR **Deanna Forgione**

MIDWEST ADVERTISING DIRECTOR **Lisa Celentani**

NEW YORK

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SALES MANAGER **Daniel Bellish**

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FIRST



The Fire Within

Grilling has deep and enduring appeal

THE ROAD FROM THE airport to Jakarta unfurls through acres of rice paddies and villages buzzing with edible commerce. On my last trip to Indonesia, I stopped at the first village market I came across and devoured what I found there: *ikan panggang*, a dish of grilled fish. Marinated and basted in an aromatic spice paste, it was delicious. But as I ate, I realized that what made it so good was not the ginger or chiles or lemongrass, but the sweet, fresh ocean fish and the way it yielded to fire and smoke, which coaxed from it this incredible flavor. I snapped this photograph, above, of the vendor who had grilled it, to capture that alchemical moment when he turned his flame to the work of cooking. It was a satisfying reintroduction to a country I adore, where grilling is so central to the cuisine.

It is a method shared among cultures the world over: Russia with its wonderful *shashlik* (page 95); Korea with its *kalbi* (page 96); Latin America, where food is cooked over open flames along roadsides (page 84). Grilling is a core cooking method everywhere, essentially unchanged since prehistory. Beyond the flourishes—the marinades and rubs and sauces—in the recipes in this issue, good grilling comes down to just a few things: a heat source, impeccable ingre-

dients, and the ways in which you marry the two. It is that basic.

With the weather warm, we at *SAVEUR* have turned our attention to this fundamental way of cooking, devoting this entire issue to it. We have cast a wide net, looking to cooks from around the world—chef Tadashi Ono, who uses Japanese yakitori techniques to achieve the perfect steak (page 50); Turkey's *ustas*, masters of the art of kebabs (page 56); experts close to home like author Steven Raichlen, who showed us his way with ribs (page 82); and Brooklyn chef Sean Rembold, who cooks directly on the coals (page 22).

From them we gathered incomparable recipes, hard-won tips, and essential techniques and equipment, all to inspire you to fire up that grill, or indoor grill pan, and make the food you prepare more delectable than ever. There is much to learn; grilling is so elemental that there are few embellishments to hide behind. And the ways fire meets food—from slow, indirect Thai grilling (page 80) to the quick-fire blaze on a Tuscan *bistecca* (page 89)—matter greatly to the meal.

When we breathe in the aroma of that meal and watch the orange flames leap toward the charred food, we are mesmerized. In our primal wiring, we are ready for this moment. We approach the grill, gathered by the shared promise of incomparable pleasure.

—JAMES OSELAND, *Editor-in-Chief*



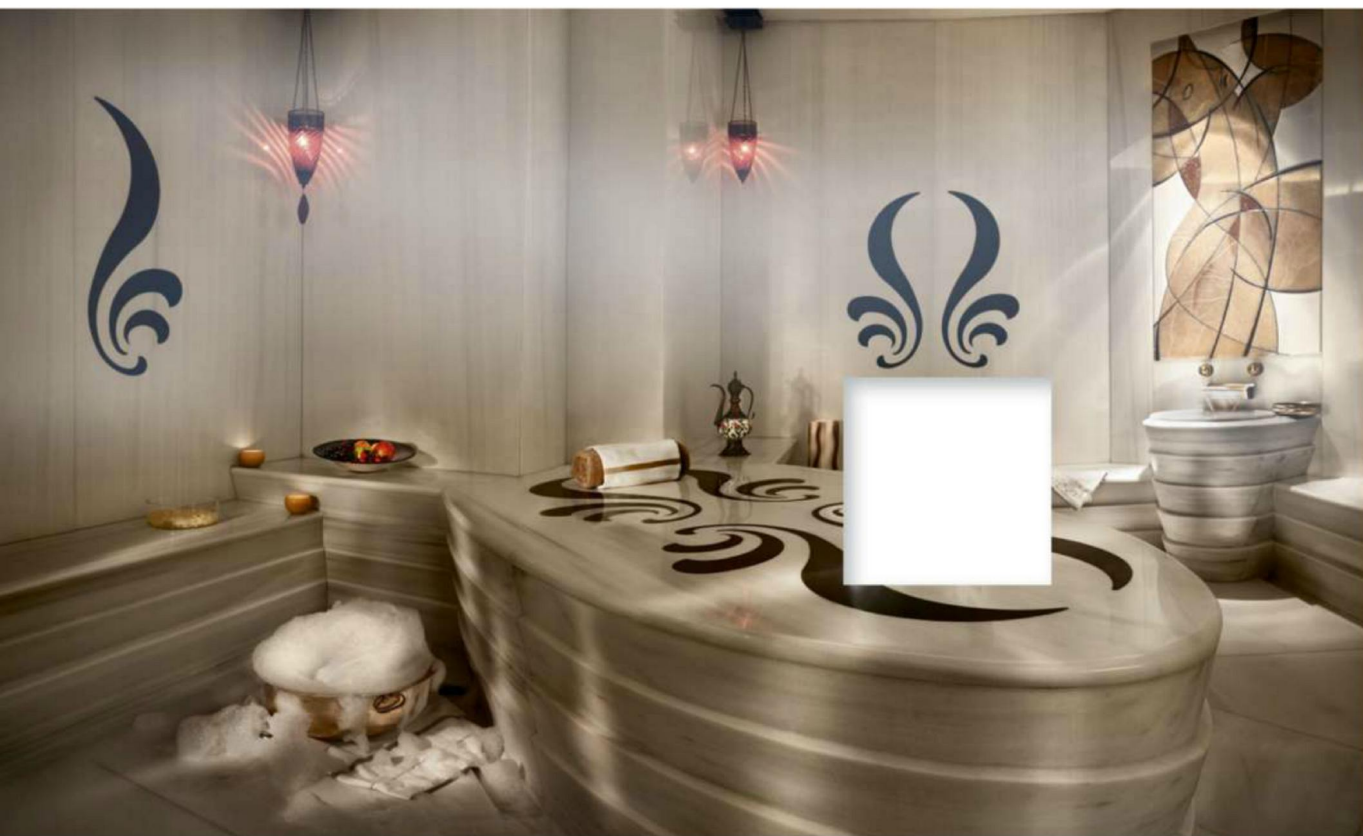
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FARE

Tales and Techniques from the World of Food, Plus Agenda and More

Campfire Classic

The enduring legacy of s'mores

Among my favorite things about being a Girl Scout in the 1970s were the campfires our troop leaders would host on cool summer evenings. I remember how they would send us out into the woods to scavenge for sticks that we would later use to toast fluffy marshmallows. Once their snow-white skins turned golden brown and their insides gooey, we'd sandwich them together with chocolate bars between graham crackers and devour the luscious fire-kissed confections known as s'mores.

The s'more, short for "some more," first appeared as a recipe in a 1927 Girl Scouts handbook. Yet, as I discovered while researching my forthcoming book, *Candy: A Century of Panic and Pleasure* (Faber and Faber, 2013), its real history unfolded indoors in the 1880s, when Americans started toasting marshmallows over oil lamps, fireplaces, even simple candle flames.

The combination of flavors we now associate with s'mores appeared decades later, when bakers and confectioners started offering chocolate-dipped marshmallows in their stores. Soon after, they placed those chocolaty marshmallows atop sweet cookies to create such treats as Mallomars (1913) and Moon Pies (1917), both of which are akin to s'mores turned inside out. The Girl Scouts adapted the s'more to campfires, using tidy chocolate bars that melted magically against the marshmallows. Graham crackers were sturdy enough to sandwich the two. I've always loved how the Scouts' recipe ends: "Though it tastes like 'some more,' one is really enough." Good advice, yes. But remembering those campfires of my youth, I realize that one s'more is never enough. —*Samira Kowash*

MICHAEL KRAUS



★ ULTIMATE S'MORE

SERVES 2

When making this deluxe campfire treat (left), look for square marshmallows; they fit the graham crackers better and give chocolate a wider surface to melt on.

- 4 large marshmallows
- 5 $2\frac{1}{4}$ " square graham crackers
- 2 1.55-oz. milk chocolate bars, preferably Hershey's, halved
- 2 12" wooden or metal skewers

Build a hot fire in a charcoal grill or set a gas grill to medium-high (see "Grilling 101," page 98). Thread marshmallows onto 2 wooden or metal skewers, 2 marshmallows per skewer; hold skewers over grill 4" above heat. Grill, turning as needed, until marshmallows are puffed and charred in spots, 4–6 minutes. Place 1 marshmallow on top of 1 graham cracker and top with half a Hershey bar. Continue layering crackers, marshmallows, and chocolate until you have made a tower; if chocolate isn't melted, wrap s'more in aluminum foil and grill 1–2 minutes until gooey. Serve immediately.

AGENDA

Global Grilling
2013

August

31

TASTE OF HAMBURGER FESTIVAL

Hamburg, Pennsylvania

For one delicious day, the town of Hamburg dedicates itself to grilling interpretations of its (sort-of) namesake, the hamburger. Past versions have included a bacon cheeseburger on a glazed donut bun and a "mega slider" topped with Yuengling beer-soaked kielbasa and lager mayo. Any topping imaginable—heck, even peanut butter—can be found at the burger stands along the festival grounds, or as Hamburg likes to call it, the Hamburger Zone. Info: tasteofhamburger.com

September

24

NATIONAL BRAAI DAY

South Africa

As part of a movement to rebrand South Africa's National Heritage Day, a public holiday, into a national day of culinary, as well as cultural celebrations, South Africans nationwide hold *braais* (barbecues) on streets and in backyards. Participants grill steak, crawfish, lamb, and *boerewors* (sausages) topped with condiments such as chutney and *chakalaka*, a spicy tomato and onion relish. Sides may include *pap*, porridge made from ground maize; and *mielie soufflé*, a kind of corn muffin. Info: braai.com

October

EGGTOBERFEST

Atlanta

Fans of the ovular ceramic cooker known as the Big Green Egg, which is inspired by Japanese *kamado* cookers, herald its ability to fire foods more evenly and succulently than any other grill out there. For one weekend each October, these so-called Egg Heads flock to Atlanta, the company's headquarters, to prove their point. Thousands turn out to sample dishes such as smoky moose meat, rum-soaked grilled apple cakes, even barbecued meatloaf. Info: biggreenegg.com

2014

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1-3

FIESTA NACIONAL DEL ASADO CON CUERO

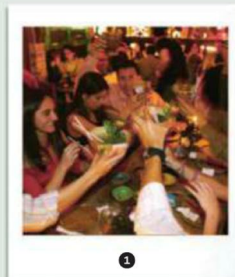
Cholila, Argentina

Argentinean *asados* (barbecues) are a meat-lover's fantasy: whole lambs, pigs, chickens, and cows are grilled over open pits on medieval-looking crosses and spits, and served with vibrant chimichurri, a tangy, garlicky herb sauce. The town of Cholila in (continued on page 24)

The World on a Grill

12 grilling restaurants worth traveling for

While writing my book *Planet Barbecue!* (Workman, 2010) I traveled across six continents (I skipped Antarctica, though scientists there grill, too) and 53 countries in search of the best flame-cooked foods on earth. Below, in no particular order, are my 12 favorite grill joints in the world. (For addresses and phone numbers, see the Pantry, page 108.) —Steven Raichlen



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2



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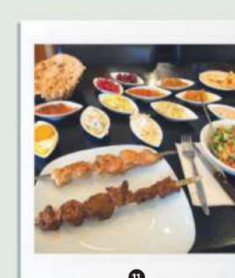
8



9



10



11



12

1 Andrés Carne de Res, Chia, Colombia

Lomo al trapo is a juicy, salt-encrusted beef tenderloin that's wrapped in a cotton cloth and grilled on glowing coals. The best place to eat it is the madcap restaurant of former artist Andrés Jaramillo, whose kaleidoscopically colorful eatery spans a city block. 2 El Príncipe Tutul-Xiú, Maní, Yucatán, Mexico This thatched-roof, open-air restaurant in the heart of the Yucatán is a one-trick pony, but, oh, what a trick: *Poc chuc*—thin shavings of flash-brined pork—are grilled over oak and served under pickled onions with fiery habanero salsa. 3 Haxnbauer, Munich, Germany Since 1916, this restaurant has offered monster *haxn* (ham hocks) marinated with juniper and mugwort, then spit-roasted on a charcoal-burning rotisserie. They also dish up rib-sticking *knödeln* (bread dumplings). 4 Warung Ibu Oka, Ubud, Bali, Indonesia Whole hogs are stuffed with a paste made from galangal, turmeric, and other aromatics, then roasted on a hand-turned spit over blazing hardwoods. The result? *Babi guling*, the most crisp-skinned, fragrant, succu-

lent roast pork this side of North Carolina. 5 Elckerlijc, Maldegem, Belgium Chef Peter De Clercq burns beech, herbs, even olive pits, in his massive wood-fired grill to turn out dishes ranging from bacon and beef to grilled North Sea oysters to smoky apple "steaks" for dessert. 6 Churrascaria Galpão Crioulo, Porto Alegre, Brazil Located in the epicenter of Brazilian barbecue, this *churrascaria* serves killer *picanha*—fat-capped beef top sirloin, spit-roasted over charcoal and carved paper-thin off sword-like spits onto your plate. Don't miss the sugar-crusted rotisserie pineapple. 7 La Bouvette, Le Bois-Plage-en-Ré, l'île de Ré, France With its incredible woodsy essence, *eclade de moules*, mussels roasted on a bed of pine needles, is one of the most delicious dishes on the planet. There's no better place to try it than at this grange-turned-restaurant on the tiny island of Ré off France's Atlantic Coast. 8 Lac Canh, Nha Trang, Vietnam Chef Hang Nguyen seasons pristine seafood from Nha Trang Bay simply, using nothing more than garlic, sugar, and fish sauce.

Customers do their own grilling over charcoal-filled braziers brought to each table. 9 Lydia's Lechon, Manila, Philippines At this family-run chain, entire pigs seasoned with lemongrass and tamarind leaves are roasted to the color of polished teak on manual rotisseries over wood fires. 10 Die Strandloper, Langebaan, South Africa Fresh seafood grilled over flaming driftwood and served on the beach is what you'll get at this landmark fish camp. Specialties include apricot and garlic glazed snoek (a local fish) and *roosterkoek*, knots of grilled bread served with sweet butter and gooseberry jam. 11 Avazi, Tel Aviv, Israel Foie gras may seem like the last thing you could grill, but an immigrant from Azerbaijan known as Avazi (Hebrew for "goosey") uses it to make rich kebabs seasoned with turmeric and black pepper. 12 Karim's, Old Delhi, India Opened in 1913, Karim's serves outstanding tandoori-grilled chicken basted with yogurt, ginger, and cumin. The *seekh* (minced lamb) kebabs are equally awesome.

CLOCKWISE FROM TOP: SCOTT DALTON/BLOOMBERG NEWS/GETTY IMAGES; COURTESY ILIUNITA STEIN/VUCATANI TODAY; COURTESY HAXNBAYER; SUZANNE LONG/ALAMY; COURTESY ELCKERLIJIC; COURTESY GALPÃO CRIOLLO CHURRASCARIA; STEVEN RAICHLEN/2; MICHAEL S. VANDERHART/CORBIS; PETER TITMUS/ALAMY; COURTESY ROSS BEFFER; SUNDLOF-TRAW/ALAMY

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RESTAURANTS
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Black Gold

For intense, unforgettable flavors, toss your vegetables right on the coals

I've always loved the smoky intensity of wood-fired foods. So at Reynard, the Brooklyn restaurant where I'm the chef, we cook lots of dishes over burning oak. While we do most of the grilling on stainless-steel grates, sometimes it's fun to get our hands dirty, intensifying the caramelization and char on vegetables by tossing them directly on the coals. The technique, of course, isn't new. In cultures the world over, sweet potatoes are cooked in the embers; Mexican chefs have long roasted chiles this way for salsa; and some cooks in the Middle East do the same with eggplants for their baba gannoush. We think the

method works particularly well for vegetables that have hardy peels or skins. Coated in a little olive oil, for instance, whole onions, shallots, and garlic roast beautifully, melting and mellowing in their papery sheaths, and gaining a pleasant bitterness that complements any dish to which they're added. Sometimes we bury a whole butternut squash in the embers and cook it until it yields easily to a knife. Then we scoop out the flesh, mash it up with salt, butter, and maple syrup or honey, and top it with shaved pecorino, black pepper, and sage. Sweet, smoky, and salty all at once, the combination is dynamite. To protect smaller, more delicate vegetables, we place them in a wire mesh basket. Potatoes—par-boiled in salted water first to minimize the risk of burning—develop a delicious char when crushed and laid in the basket on the coals. And carrots' natural sugars caramelize, accentuating and deepening their sweetness. Sure, there's lots to be said for a juicy hunk of meat cooked to perfection atop a grill, but when we want to maximize the flavors of vegetables, we're not afraid to go beyond the grate. —Sean Rembold

Book Review

PAGE BURNERS



I've never eaten a steak with such a crisp, crackling crust, and such a tender, flavorful interior as Adam Perry Lang's "Man Steak," one of the recipes in his new book *Charred & Scruffed* (Artisan, 2012). With a side of grilled sweet Lacinato kale from Barton Seaver's *Where There's Smoke* (Sterling Epicure, 2013), nearly half of which is devoted to the art of grilling vegetables and fish, I knew I was kicking off the grilling season right. Lang's work, an ode to all things meaty, promotes "active grilling": dancing meat around the fire to "scruff it up" and develop a craggy exterior. Just as he instructed, I flipped my steak every few minutes, using an herb brush—rosemary and thyme tied together—to swipe it with a soy sauce and garlic baste. I later chopped the singed herbs into a "board sauce," made using the meat drippings that seeped out on the cutting board. For his part Seaver, a sustainable food expert and Washington, D.C.-based chef, shares enticing recipes for charred Brussels sprouts with orange-pecan dressing, and grilled cauliflower with fresh mint and Parmesan. There is no food he won't attempt to bring to charred perfection. —Sophie Brickman

FROM LEFT: TODD COLEMAN; JAMES OSELAND

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(continued from page 20) Patagonia fires up more than 500 grills each year for a three-day fiesta where thousands are fed, revelers dance to local music, and a *Reina del Asadito*, or Queen of the Grill, is crowned. Info: asadoconcuerdo.com.ar

April
25

Anniversary
MEAT SKEWER PATENTED
1897, Toronto

Some say the invention of the meat skewer dates back to the 1100s when Turkish soldiers started impaling kebabs on swords. But in the 1890s Walter S. Shipe created a more refined version. In his patent application, Shipe claimed, "my skewer...with its knife-point and knife edges, cuts the [meat's] fiber, thus causing it to enter more easily." Decades later Shipe's invention would become the go-to cooking tool for Americans when kebab fever swept the U.S. in the 1960s.

April
30

Anniversary
**INTRODUCTION OF THE
GEORGE FOREMAN GRILL**
1995, Las Vegas

When George Foreman introduced his Lean Mean Fat Reducing Grilling Machine at the Gourmet Products show in Las Vegas, which kicked off on April 30, 1995, he made indoor grilling more accessible and appealing than ever. Known previously for eating at least two burgers before every fight, the newly health conscious (but still burger-loving) boxer was an ideal spokesman for the electric grill, which had a patented sloping design that drained away fat. Eighteen years later, there's a variety of Foreman grills

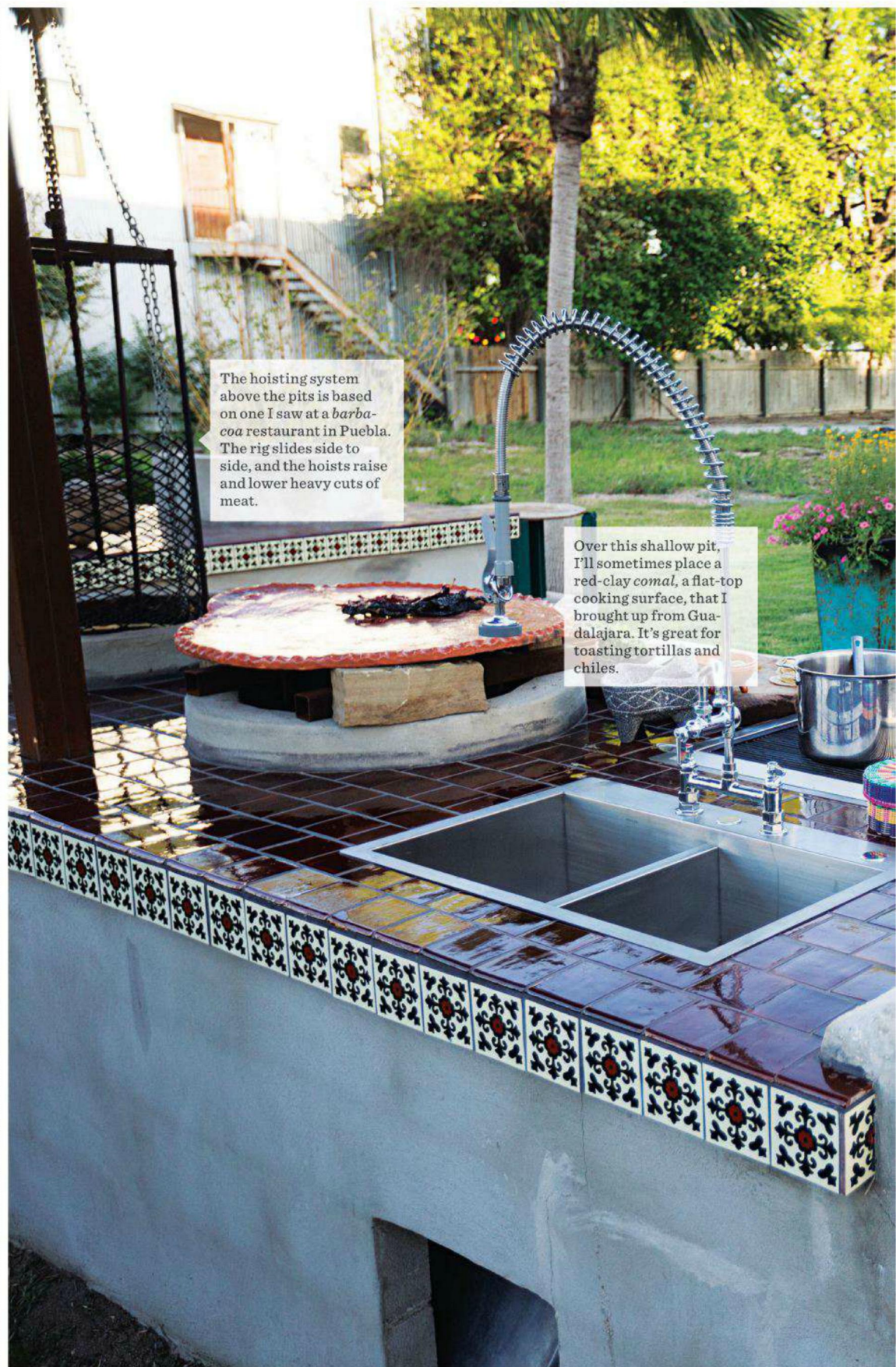
on the market, but we still think the original's a knockout.



May
8

Anniversary
**BENIHANA COMES TO
AMERICA**
1964, New York

What would 1960s Manhattan have been like without Benihana? Once the favorite haunt of celebrities like Sean Connery and Muhammad Ali who came to ooh and aah over the chefs' utensil-juggling prowess and mad knife skills, the first location featured teppanyaki cuisine, which emphasized grilled beef and seafood as much as it did the theatrics of the chefs. Founder Hiroaki "Rocky" Aoki named the eatery after the restaurant owned by his parents back in Japan, and it quickly became the talk of the town. These days there are more than 60 teppanyaki-style Benihana locations worldwide.



The hoisting system above the pits is based on one I saw at a *barba-coa* restaurant in Puebla. The rig slides side to side, and the hoists raise and lower heavy cuts of meat.

Over this shallow pit, I'll sometimes place a red-clay *comal*, a flat-top cooking surface, that I brought up from Guadalajara. It's great for toasting tortillas and chiles.

Cook Out

A Texas outdoor kitchen geared toward Mexican grilling

This kitchen literally started out as a hole in the ground. I wanted to experiment with in-ground cooking, so one weekend I dug a pit and invited 50 friends over to my house for *barbacoa*, pit-smoked meat. Eventually I built an actual kitchen, since I wanted a way to showcase Mexican cooking styles that are largely prepared outdoors. Instead of a sunken hole in the ground, I now have two brick-lined cooking pits that are raised to the height of my countertop, so I don't have to crouch to cook in them. I use the one that's five and a half feet deep to prepare pit-roasted foods from northern Mexico, including whole cow's heads, which I wrap in banana leaves and stuff with thyme for a smoky, herbal flavor. I use the tongue for plated meals and the cheeks for tacos. In the other pit, which is seven and a half feet deep, I cook foods as they do in Puebla, placing hot coals on the bottom with a pot of broth set directly on top so the meat cooking on the grate above both smokes and steams. I also have a spit, which is great because I can roast six legs of lamb or four *cabritos* (young goats) at a time. I've been working on this kitchen for a year and a half and have plans to add a wood-fired clay oven and a tin roof. It's my laboratory, and my playground.

—Johnny Hernandez, chef-owner of the San Antonio, Texas, restaurants La Gloria and The Frutería

Sometimes I spit-roast goats on this deep grill. I learned how to do it at a restaurant in Mexico my father used to take me to. You start by positioning the spit close to the heat, then move it away to finish cooking.

My favorite fuel for grilling is a combination of mesquite and oak, which imparts a really nice smoky flavor to my grilled and skewered meats.



Home Fire

Recalling the backyard exploits of a Chinese-American grill master

LIKE A LOT OF PEOPLE WHO grew up in the suburbs, I have fond memories of my father manning a battered charcoal grill in our Connecticut backyard as my parents' friends downed cans of cold beer and we kids devoured sweet, refreshing watermelon. But instead of the store-bought barbecue sauces and Italian salad dressings used by most grilling gourmards of the 1980s, my Chinese-born father, whom I called Pop, marinated his meats and vegetables in a potent concoction of funky, fishy flavors balanced by the fresh zip of cilantro.

Like Pop, the marinade was punchy and assertive, an East-meets-West combo of ketchup, honey, soy sauce, hot sauce, oyster sauce, garlic, ginger, black bean paste, *xiajiang* (a paste made of dried fermented shrimp), and anything else he could find in the pantry. He'd slather the stuff on steaks, chops, and ribs, or lightly brush it on potato slices, corn on the cob, and kebabs. While the marinade seemed slapdash, Pop had an uncanny

instinct about flavor. He knew how a splash of oyster sauce could elevate a basic burger, and he was a master of using fresh herbs to amplify just about any dish. Sometimes he would use his culinary powers for evil, corrupting his hippie vegetarian friends, who could do nothing but give in to his steak.

Yes, there were times when my young palate yearned for burgers and hot dogs topped with simple ketchup and mustard. As is typical with parent-child relationships, I didn't start appreciating Pop's craft until I was an adult, when it seemed like everyone in my adopted hometown of Manhattan was crazy for Asian-style ribs and wings. By the time I was old enough to value his techniques, those summer nights were gone. And not long after that, Pop was gone, too. —*Mei Chin*

THE PANTRY, page 108: Information on where to find the best grilling restaurants, order books, and more.

POP'S ASIAN AMERICAN GRILLING SAUCE

MAKES ABOUT 1½ CUPS

This robust sauce, adapted from a recipe by James Liping Woo, father of author Mei Chin, adds a balanced sweet and pungent heat as a marinade or baste for all sorts of meats and vegetables.

- 1 cup ketchup
- 1 cup roughly chopped cilantro
- ½ cup honey
- ⅓ cup sake
- ⅓ cup soy sauce
- ¼ cup fermented bean curd (see page 108)
- ¼ cup fish sauce
- ¼ cup oyster sauce
- ¼ cup sesame oil
- 3 tbsp. sriracha hot sauce
- 6 cloves garlic, peeled
- 2 small red Thai chiles, stemmed
- 1 2"-piece ginger, peeled and thinly sliced

Purée all ingredients in a food processor until smooth.

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A woman with blonde hair, Jennifer Fisher, is smiling and standing in a kitchen. She is wearing a white button-down shirt. In the background, there are wooden cabinets, a granite countertop with various items like lemons and vegetables, and a window with sheer curtains. A dining table with a granite top and white corbels is in the foreground, with some papers and a bowl on it.

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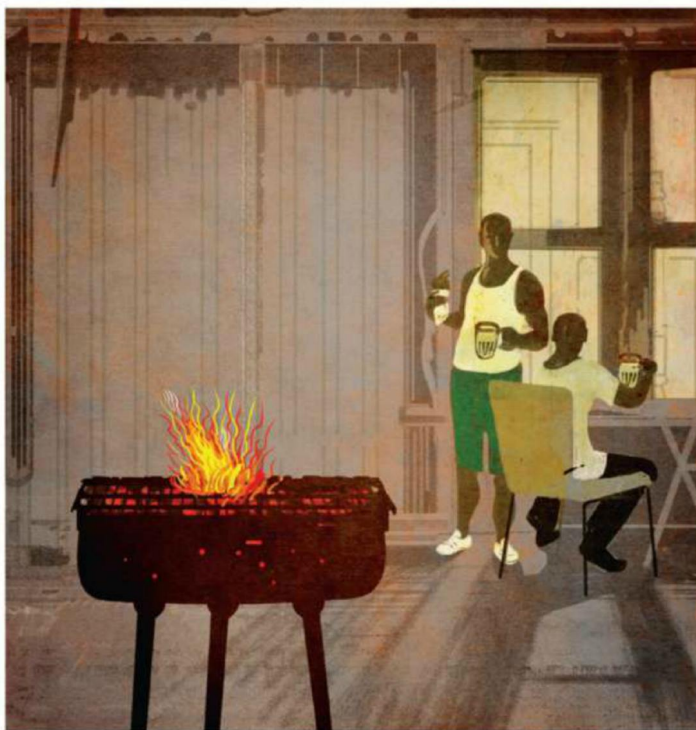
Grilling at the Border

In South Texas, brothers bond over hot coals and hunger

BY DOMINGO MARTINEZ

THE FIRST time my older brother Daniel ever cooked for us, he and I had been left mostly to fend for ourselves for three days, and we were both by this time shaking with hunger. We decided finally it had become necessary to light up the forbidden gas stove and scavenge a frozen set of chicken parts from the dingy freezer: We were that famished. He finds a cast-iron skillet from the collection Mom kept in the slide-out drawer and, imitating some cooking basics from memory, digs out two inches of that Crisco shortening vegetable thing and sets the flame to high.

He's ten years old, and I'm eight, and our family is a bit scattered that summer. Dad feels confident that, added together, we are both old enough to look after one another at home (do the math). We're living in the town of Brownsville, directly on the border of Texas and Mexico, and our mother has traveled to California with my three older sisters to help with the grape harvest because Dad's trucking company is in trouble. Dan and I are left with Dad and Gramma, but they spend most of their time struggling with the failing business, leaving Dan and me alone for hours at a time. By this time Dan and I have had all the cereal, eaten all the Doritos



and tomato-based sardines, so we are desperate; we are forced to cook.

Dan breaks the chicken iceberg into smaller bits and sets to cooking them in the superheated oil, and it all seems to be going fine—it smells like chicken cooking, and it crackles like chicken cooking as it heats in the pan, which splatters him with burning hot oil—until he hands over the first ready pieces, and though it looks like it's chicken that's been cooking, I bite into what is basically a fried chicken ice cube of blood and start bawling at the kitchen table.

Dan's methods have developed significantly over the years, but we still, as brothers, laugh at that first bite of what was his first foray into the world of cooking. This was the summer that Daniel took on the role

of parent in our relationship. My brother became protector and provider out of necessity, beginning that afternoon, when we were little and starving.

As a result, between the two of us, Dan has always fancied himself the better cook, an honorific I very easily allow him, especially after he stunted my own cooking ambitions upon visiting me once in Seattle, when I made fish tacos for lunch. I'd taken a culinary cue from one of the boutique chains native to the Pacific Northwest and had baked battered cod filets and served them on corn tortillas and added lime-soaked shredded cabbage with an avocado wedge, finished off

DOMINGO MARTINEZ is the author of *The Boy Kings of Texas: A Memoir* (Lyons Press, 2012), a *National Book Award* finalist.

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with a sour cranberry relish from Harry & David. My friends and I thought they were quite good.

Dan was scandalized: As far as he could see, I had violated hundreds of tenets of taco dogma (using cabbage instead of lettuce, which is unheard of where we're from; offering sour cream while withholding salsa), and he wasn't shy about telling me. Summarily indicted, and guilty as charged, for

We'd grill enough for eight, maybe 12 people, with Gramma quickly summoning salsas and guacamole as if by magic

exacting both venal and cardinal taco sins, I pretty much stuck to Trader Joe's prepackaged meals from then on.

GROWING UP IN SOUTH TEXAS, there were some particular things we regarded as sacred, or as a type of regionalized inheritance. The Platonic idea of tacos, obviously, meant something to Dan, much more than to me. For him, straying off the Path of the Righteous Taco was incomprehensible, something nearing sacrilege, but I was far more progressive

in my ideas, aspiring to adaptation and integration: I wanted the taco to reinvent itself, as I was reinventing myself. This is why I had moved away from South Texas to Seattle, as far north as possible, somewhere foreign and alien, almost Canadian.

But the ritual of grilling meant quite a bit to everyone in my family, even me. In fact, in one of his most inspired and industrious moments, our father took a long-retired gas tank from a 1950s GMC dump truck and, making sure it was dried out, arc-welded it to a comparably sized iron dolly, then used an acetylene torch to cut from it a lid, welded the lid back into place with hinges, and constructed a support system inside to hold up an iron grating, and—voilà!—we had a new iron-cast family grill that lasted us the better part of 20 years, complete with a ventilation system.

This rusted monstrosity became a symbol of the day's end: When it was wheeled out, which was quite often, it was time to knock off, as the light had changed, the insects had started buzzing, and the work was over. I would be required to break apart the mesquite logs that always seemed omnipresent in South Texas and get a fire going, which I really enjoyed doing. My dad or his mother would run to either a supermarket, a Mexican butcher's shop, or a relative's house where, more often than not, they would be slaughtering some type of protein source—a cow, a pig, or a goat—and buy the meat for the grilling.

The smell of the fire and the low hum of crickets or cicadas drew in all Dad's workers and drivers, or my sisters from inside the house if they were around, and we'd grill enough for the eight, maybe 12 people on the veranda inside an hour, with Gramma quickly summoning sides and salsas and vats of guacamole as if by magic.

AND IT WAS A sort of witchcraft with Gramma. She had this *molcajete*, the three-legged granite mortar and pestle tool that is the center of any traditional Latin American kitchen, which can be traced to Mesoamerican times, several thousands of years back. Her own *molcajete* felt that ancient, and she

GRAPEFRUIT AND HABANERO SKIRT STEAK WITH GRILLED TOMATO SALSA

SERVES 4-6

Sweet papaya and tart Ruby Red grapefruit juice tame the heat of the Scotch bonnet pepper in the marinade for the steak in this recipe (pictured below) from author Domingo Martinez's brother Dan. The vegetables for the accompanying jalapeño-laced salsa get charred on the fire along with the meat.

- 1 cup roughly chopped papaya
- ½ cup olive oil
- 1 Scotch bonnet pepper, stemmed
Juice of 1 large Ruby Red grapefruit
Kosher salt and freshly ground black pepper, to taste
- 1½ lb. beef skirt steak, trimmed
- 8 garlic cloves, peeled
- 3 jalapeño peppers, stemmed
- 4 plum tomatoes, cored
- 1 small white onion, cut in half crosswise
- 1 cup roughly chopped cilantro leaves and stems
Juice of 1 lime
Corn tortillas, warmed, for serving (optional)

1 Purée papaya and half the oil, plus Scotch bonnet, grapefruit juice, salt, and pepper in a blender into a smooth marinade. Pour $\frac{2}{3}$ marinade into a gallon-size resealable plastic bag. Add steak and seal bag; set aside to marinate for 30-45 minutes but no longer (see "Building Marinades," page 104). Reserve remaining marinade.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Grill garlic, jalapeños, tomatoes, and onions on hottest part of grill, turning as needed, until charred in spots and tender, 1-2 minutes for garlic, 4-6 minutes for jalapeños, tomatoes, and onions. Allow vegetables to cool slightly. Peel jalapeños and transfer to a blender along with garlic, tomatoes, and onions. Add remaining oil, plus cilantro, lime juice, salt, and pepper. Pulse into a chunky salsa and transfer to a bowl. Cover and refrigerate until ready to use.

3 Remove steak from marinade and grill on hottest part of grill, turning as needed, and, using a brush, baste occasionally with reserved marinade until charred in spots and cooked to desired doneness, 10-12 minutes for medium rare. Let steak rest 10 minutes. Slice steak thinly on the bias; serve with salsa and warmed tortillas, for wrapping, if you like.

TODD COLEMAN



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had ground it until it was more of a slight impression into time and space rather than a finely cured indentation of volcanic rock from which sprang the most seasoned salsas you could imagine. That was where the magic came from.

(Side note: I tried keeping one, a *molcajete*. It's a living thing, the sigil of your kitchen, which is the soul of a house. I bought it during my last trip to Mexico, in the late '90s, and found that the piece itself costs about \$5, but lugging the heavy thing to the post office to ship it back to the Northwest was exhausting. Needless to say, I wasn't as magical with mine as Gramma was with hers. It's now used as a "native" paperweight at my girlfriend's house; she looks at it in confusion, uncertain as to what it's meant to do except stifle bills.)

Gramma would also have *frijoles a la charra*, or cowboy-style Mexican pinto beans, always at the ready, and if you've ever made these, you know it's quite the undertaking. For a simple peasant dish, there's a tremendous harmony of ingredients and coordination required to get them exactly right, or exactly the way she made them. So for them to be readily available was something I never appreciated back then. And hers were fantastic, full of tomato and cilantro and bacon, not the flaccid, thin, soupy stuff you get at restaurants. It was a meal on its own.

At any rate, it was Dan who inherited Gramma's *molcajete*, and none of our siblings argued. It's been clear to everyone that it is Dan who inherited the passion for cooking, especially grilling, and keeping alive the family recipes.

His specializations progressed as we became older and separated and eventually more nostalgic, and by the time we were in our 30s, Dan had developed into quite the accomplished grill man. Since he was an unrelenting apartment dweller, he bought the fanciest compact gas grill he could hoist up an elevator and store on a balcony with the earnest approval of his wife, Orlene, who loved a good Latin cookout herself, as she grew up in Honduras.

DAN'S INTRODUCTION TO Orlene's family would later imprint significantly on his preparation methods as their relationship evolved. He managed to develop a sort of signature Tex-Mex/Central American fusion that had both the smoky-sweet cilantro flavors of Tex-Mex grilling combined with the fruit-tangy spice of the Latin American jungles and coastlines.

He didn't leap to that flourish, though, not

for some time and not without a few casualties. One painful Fourth of July when he and Orlene lived here in Seattle, that gas grill Dan was so proud of turned into more of an instrument of duress for a friend of mine. She was a foodie and had a condition, some kind of esophageal dysphagia, with a delicate and fine throat accustomed to, say, more "gentile" food, and Dan's grilled beef fajitas were so charred and spicy that they actually sent her to the emergency room. (Now that I think about it, it may have been some kind of Super Bowl party, and he'd been distracted. Dan loves his German beer, his Scotch bonnet peppers, and his Dallas Cowboys.)

This discourages him nothing, and Dan continues to grill, at maximum volume, especially after moving back to his Valhalla of grilling: San Antonio.

Now, the move to San Antonio was rather abrupt, and they live in a condominium village where it was not revealed to Dan until

He allows for the coals to grow red hot and ready, then puts mesquite logs atop them, so they catch and add the smoky flavor for which South Texan barbecues are famous

well past his move-in that the complex would not allow his beloved propane grill, which would have been a deal-breaker had they told him in advance. Instead, Dan must now adjust his grilling method to charcoal, and, further, grill only at designated stations scattered in intervals throughout their little hobbit village.

This is huge for Dan. Huge for any Texan, really: Guns and grills, goddammit; it's in the state constitution, ain't it?

But Dan relents, and adjusts. Grilling, for him, now means he must make all his preparations in advance, package them, and then transport them about 150 yards to his favorite grill station, in a small grassy archipelago surrounded by parking and native mesquite trees. Walking is a bit unnatural in San Antonio and can be dangerous since there are no sidewalks or crosswalks. As I helped him carry his supplies this last time I visited, I caught a look on his face as he stared longingly toward his car and did the calculation in his head: Would it be worth it to drive the 150 yards or should he just...sally forth? By the time he came to his conclusion, we were already there. (In his defense, Dan has had his knee rebuilt.)

This need to prepare his grilling in advance actually inspired a step in his marinade system. Since he has to make the marinade in his kitchen and then travel with the food, he needed better planning. Instead of throwing everything into a bowl, my brother began blending the juice from Texas Ruby Red grapefruits with papaya, Scotch bonnet pepper, and garlic cloves until it was liquefied, and pouring it into a one-gallon Ziploc bag with roughly three pounds of beef fajita. This he lets sit for 30 to 45 minutes but no longer: The papaya, he says, has some sort of enzyme that breaks down the beef, and I have no choice but to agree as a younger brother and excommunicated cook, though others might find his chemistry dubious. But let's just say he's right here, because it's fantastic.

This marinade also has a wonderful side effect, in that our father is terrified of papaya because a Filipino woman once told him it would render him impotent. So if Dan ever finds our dad annoying, he will make a big display of cutting the papaya, blending the papaya, smushing the papaya into the meat until Dad will quietly excuse himself and leave, which makes us giggle. Because Dad can be kind of a dick.

For the fire, because of the size and gas limitations, he now lays down a bed of charcoal and lights it, allows for the coals to grow red hot and ready, then he puts a single layer of small cut mesquite logs atop them, so they catch and add the smoky mesquite flavor for which South Texan barbecues are famous.

The frequency of his grilling and obvious care he puts into it has inadvertently made Dan quite a fixture in that condo/hobbit village, and, this being San Antonio, he now knows almost every one of his neighbors (for better or for worse). What's interesting is that this serves in exactly the same way in an urban environment (for Texas) as it did down the length of the dirt road in South Texas where we grew up: drawing people close, signaling the time to knock off work and have a cold beer and a taco, and excluding or ridiculing anyone with a dietary restriction. And it's also serving to tie Dan back to our roots and give me a little leftover glimpse of home when I visit, since our other home is so long gone, and all we have left, really, is what we continue to build around that *molcajete*: an appreciation that Gramma used the *molcajete* in the same way Dan uses his blender, and that every one of his new-fangled recipes could be made in exactly the same way if he put his back into it like she did. 🍴



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Western Expansion

Washington state makes big but balanced wines that are perfect for grilling season

BY JON BONNÉ

RARELY HAVE I ENJOYED LIVING anywhere as much as I did in my old ranch-style house in Seattle's Maple Leaf neighborhood. Its true charm lay in the grilling area out back, where I cooked my dinner several nights a week, come shine or, more frequently, come the Northwest's endless rain. Some of my fondest cooking memories were hatched there, in Washington's damp winters, as I huddled near the fire, grilling firm, rich chinook salmon on a cedar plank, and burgers from local lamb made succulent with milk and a pinch of rosemary picked from my backyard.

To accompany these meals, there were plenty of wines—mostly reds. I had moved to Seattle at the turn of the millennium, just in time for a wine boom that was driven by small producers who saw the Northwest as the next great frontier. This was a quieter affair than the party going on to the south. While California embraced magnitude, the appeal of Washington's reds was their drinkability, their ease and flexibility with all kinds of foods, especially grilled ones. The wines could be hearty, for sure, but those cold northern nights lent them a freshness, and they exhibited a complexity that often eluded their California counterparts.

By the time I left Seattle for San Francisco in 2005, Washington was

home to 360 wineries, more than twice as many as when I'd arrived, and red wine had become the state's shining star. Robust cabernet; aromatic, spicy syrah; and Bordeaux-inspired blends showcased its top vineyards, the majority of which were planted in the Columbia Valley's arid steppe on the eastern side of the Cascade Range, far from many of Washington's wineries. Although the remote town of Walla Walla, more than four hours southeast of Seattle, had drawn intrepid winemakers eager to expand the area's reputation for prodigious red wines, most of the newer vintners settled in or near the city and had the grapes trucked in. The proximity to Seattle allowed hopefuls with young families, like former Boeing engineer Ben Smith and his wife Gaye, who launched their tiny Cadence label in a south Seattle warehouse, to pursue their winemaking dreams without upending their lives.

This geographic split personality—grapes grown in one place, wine made in another—hardly diminished the quality of the wines. In addition to Walla Walla, the tiny Red Mountain appellation, tucked into the Yakima Valley growing area in south central Washington, attracted a big following for its dense, tannic reds. Not only cabernet but plush merlot, smoky cabernet franc, and inky petit verdot—the

Washington state's red wines run the gamut from Amavi's rich, dark cabernet sauvignons (above, front left) to lighter, brighter blends like Cor Cellars' Momentum Red (above, front center).

TODD COLEMAN

JON BONNÉ is the author of *The New California Wine* (Ten Speed Press, 2013). His last article for *SAVEUR* was "Grown-Up Grapes" (December 2011).

full Bordeaux grape roster—thrived in its gravelly alkaline soils. The names of Red Mountain vineyards—Tapteil, Klipsun, and others—graced bottles made by Seattle area wineries such as Andrew Will Winery, producer of some of the country's top Bordeaux-style blends.

But the distance between vineyards and wineries did complicate things. In the eyes of visitors expecting to see rows of grapes next to cellars, Washington struggled with delivering what writer Matt Kramer once called “somewhereness.” And those ranks of hopeful vintners were swelling to capacity. Watching from afar as the number of wineries recently crept up to 750, I worried that such a glut would affect the quality of those lovely local wines that had completed my backyard meals back in my Seattle days. So I was rooting for Washington when, on a trip back to the state not too long ago, I delved into its recent vintages to see how the wines were holding up. I was relieved to discover that, given some new developments, Washington's wines are more interesting than ever.

For one thing, established regions are attracting winemakers with globally informed palates. With their fresh perspectives, they're creating elegant wines from grapes that grow well in Washington soil. Walla Walla, for instance, is benefiting from newcomers such as Amavi Cellars' Jean-François Pellet, who farmed vines in his native Switzerland before coming here to make mineral-driven cabernet sauvignon, the kind that pairs well with steak. Greg Harrington of Walla Walla's Gramercy Cellars worked as a master sommelier in New York, where he fell in love with the Rhône-style wines he produces now. His vivacious syrah is a great match for pork.

Intriguing reds are also coming from nascent growing regions. A case in point is Andrew Will Winery's straightforward cabernet franc, made from grapes from several vineyards, including the winery's own young Two Blondes planting. Located in the town of Zillah in the Yakima Valley, Two Blondes occupies a spot once considered too cold for red wines. But cabernet franc has made a happy home here—and a case for being Washington's perfect variety. Its smoky flavors and

The appeal of Washington's reds is their intrinsic drinkability, their ease and flexibility with all kinds of grilled foods

bright red fruit, preserved by cold October harvests in these latitudes, are right for nearly everything off the grill, especially lamb.

Cabernet franc is also thriving in the Columbia River Gorge, Washington's other emerging region. The gorge was formed by the ancient volcanic lift of the Cascades and the mighty Columbia River as it wound westward from the arid eastern desert and between the mountains toward what is now downtown Portland, Oregon. The Missoula Floods—massive walls of water at the end of the last ice age—left exposed volcanic-rock cliffs and an astonishing jumble of soils along this 40-mile stretch of river that divides Oregon and Washington. Rarely do you encounter such a chaotic stretch of geography. (The Columbia Gorge appellation, created in 2004, is the rare winegrowing area to straddle two states, and neither Oregon nor Washington has exclusively claimed it.)

In response to the Columbia Gorge's eclectic terroir, there's an experimentalism that I find particularly exciting. For instance, the family-owned outfit Memaloose Wines has planted 20 different varieties on fewer than 17 acres of mostly organic vineyards on either side of the Columbia, trying out not only cabernet franc but even lighter reds such as gamay noir. Washington has always balanced its robust reds with a certain nuance, but Memaloose's cabernet franc was a thrilling discov-

ery—even more quiet, and far more delicately perfumed, than others. It showed a side of Washington reds I'd never encountered before; I had to seek out a few bottles to accompany the salmon I still love to grill.

Not far from Memaloose, Alexis and Juliet Pouillon make Rhône varieties with grapes from their own biodynamic vineyard and others. I first encountered Domaine Pouillon's Katydid, a bright, herbaceous mix of grenache, syrah, mourvèdre, and cinsault, on a cold November night last year, just the thing to balance the subtle yet beefy flavors of the grilled tongue I was eating. In an instant Katydid felt familiar: that dusty desert edge and tangy cold-weather fruit, that Washington-ness.

This is just the sort of Washington wine I'd always adored, huddling by the warmth of my Seattle grill. Its charms hadn't gone anywhere. They had just wandered a bit farther afield—to growing regions and styles of red wine that, though new to the state, fit in beautifully. 🍷

Tasting Notes Washington State Wines

Amavi Cellars Walla Walla Valley Cabernet Sauvignon 2009 (\$29)

Full of Walla Walla charm, Jean-François Pellet's cabernet sauvignon is savory with dark fruit and a mineral cut.

Andrew Will Columbia Valley Cabernet Franc 2011 (\$25)

A terrific everyday wine, brimming with the variety's smoky and basil-scented qualities. Ripe and refreshing.

Andrew Will Two Blondes Columbia Valley Red 2009 (\$52)

This cellar-worthy estate blend is heady with salty, spicy pepper and zesty berry flavors. Add cumin to a marinade and enjoy.

Buty Winery Columbia Rediviva Phinny Hill Vineyard Estate Grown 2009 (\$50)

Winemaker Caleb Foster shows the best of two grapes—cabernet sauvignon and syrah—in a meaty, oregano-tinged blend packed with cherry fruit.

Cadence Winery Tapteil Vineyard Red Mountain 2009 (\$45)

Tapteil Vineyard, on Red Mountain, delivers notably tannic wines. Vintner Ben Smith has tamed them here, with musk and tobacco notes. Perfect for a big side of beef.

Cor Cellars Momentum Red, Horse Heaven Hills

2009 (\$17) Wine-maker Luke Bradford's Bordeaux-ish blend, with mace aromas and punchy fruit, comes from the stark Horse Heaven Hills area east of the Columbia Gorge.

Domaine Pouillon

Katydid, Horse Heaven Hills 2010 (\$20) Grenache, syrah, mourvèdre, and cinsault make for a tangy, thyme-scented barbecue-friendly bottle that outshines many of its Rhône counterparts.

Gramercy Cellars The Third Man Columbia Valley Red 2010 (\$46)

Greg Harrington, a New York sommelier-turned-Washington winemaker, had Rhône-inspired dreams when he went west. His grenache-led blend's rich berry fruit is elevated by stony, flowery accents.

Gramercy Cellars Walla Walla Valley Syrah 2010 (\$55)

Setting a new standard for Walla Walla wines, this inky syrah is full of bright, brambly fruit and green peppercorn spice.

Januik Columbia Valley Merlot 2010 (\$25)

Dark, tart berries and elegant tannins are interlaced with latte and warm spice in this beautifully structured wine from merlot master Mike Januik. Try it with grilled pork tenderloin.

Jones of Washington Wahluke Slope Estate Cabernet 2009 (\$15)

Wine grapes from central Washington's Wahluke Slope drive this remarkable plum-accented value, a delicious foil for charred hanger steak.

Memaloose Idiot's Grace Vineyard Columbia Gorge Cabernet Franc Estate 2010 (\$29)

Cabernet franc's varietal beauty is on display here, with pimentón, smoke, and juicy huckleberry. It's a wine made for everything from grilled portobellos to planked salmon.

Owen Roe Sinister Hand Columbia Valley Red 2011

(\$24) This charming, well-known grenache-driven blend shows particular freshness, with a pepperness to the berry and watermelon accents.

Scarborough Winery Columbia Valley Royale Red Blend 2009 (\$35)

The focus of this blend is on merlot and cabernet franc and their pretty jasmine and bayberry qualities. Think lamb.



TODD COLEMAN

— ANOTHER NEWTONISM —

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Island Spice

Bermuda's favorite condiment adds kick to grilled dishes—and more

BY BETSY ANDREWS

ON MY FIRST TRIP to Bermuda, I arrived at my hotel hungry and immediately ordered room service: a salad, a burger, and a bowl of Bermuda fish chowder. Along with the meal, the server presented two small pitchers: dark rum in one and something called sherry peppers sauce in the other. Then she exited, leaving me to puzzle, were these for the salad? It was far too early for rum—even as a condiment. But I eventually figured that if the dressing had sherry in its name, it must be meant to finish the chowder, like you would with a New Orleans turtle soup, for instance, or lobster bisque. Sure enough, one swirl in the bowl and I knew it was a match. The clear, bronze liquid added a nutty, spicy dimension to each spoonful of the tomato-based broth. In fact, the sauce was so addictive that I drizzled some over the burger, and it, too, was enlivened by its brightness.

As it turns out, the story of sherry peppers sauce begins in the ship holds of Britain's Royal Navy. Resourceful sailors would steep piquant chiles in barrels of sherry until the fortified wine was suffused

with their heat, and then use the resulting seasoning to mask the taste of spoiled rations. Eventually, enterprising natives of this way station between England and the American colonies took to growing pequín peppers, a blistering jewel of a chile, which they would sell to the sailors to spice up their sauce. Thus, a Bermudian staple was born.

The island's most ubiquitous brand, Outerbridge's Original Sherry Peppers Sauce, was created in 1965 by Yeaton Duval Outerbridge, the scion of a family with a 400-year Bermudian pedigree. Made with sherry infused with rosemary, thyme, garlic, plus an island pantry's worth of other herbs and spices, and girded by a lasting chile burn, the bottled elixir is classically paired with Gosling's Black Seal Rum as an accompaniment to chowder. But as I discovered when I brought several bottles back home with me, in addition to making a fine condiment, it's also a sensational base for marinades for all kinds of grilled foods. Sweet and hot, it perks up charbroiled chicken, ribs, whole fish, and even vegetables. Best of all, it adds a touch of elegance to the bloody marys I sip while tending to the flames. A five-ounce bottle is \$7 at outerbridge.com.

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Hearts and Minds

An American soldier falls for the food, and the people, of Iraq

BY FELICIA CAMPBELL

I LANDED IN KUWAIT on February 28, 2003, less than a month after my 19th birthday, as a private first class with the rest of the 101st Airborne Division. Two years earlier, after an aimless semester of college during which the Twin Towers fell, I'd filled out the information request form on GoArmy.com, looking for some direction in my life. I was thrilled when we were deployed to Iraq. It felt like my chance to do something important.

I was among the first wave of American troops in Iraq; it would be months before military living quarters and chow halls and roads were in place. That lag time—and the absence of basic comforts like food and water—set my life on a path I couldn't have imagined. It fueled a hunger in me for something pleasurable and real, and drove me to cross the neatly drawn military line between “us” and “them.” It was a journey I made stomach first.

We were staged at Camp Udairi, a tent city in the desert on the Iraq–Kuwait border. Nineteen days after we arrived, a TV was wheeled into our tarp tent. President Bush appeared onscreen and said, “The enemies you confront will come to know your skill and bravery.” The war was on. We crossed the border under fireworks of Scuds intercepted by Patriot missiles and drove toward Baghdad. We pushed north hundreds of miles across a sea of sand, and when we stopped, we slept outside on cots where vicious biting flies woke us every morning. Until suppliers from the base in Kuwait could catch up with our convoy, we each made do with one MRE (Meal Ready to Eat) and two liters of water a day. Just enough to survive.

All the MREs had the same basic components: a squeeze packet of peanut butter or cheese-flavored spread, tasteless crackers or flatbread, stale Skittles or cake, and an entrée pouch. To “cook” the entrée, we slipped the pouch into a plastic sleeve outfitted with a water-activated heating pad, added water, and closed the sleeve quickly. A violent boiling would shake it for a few minutes, then fizzle out with a nauseating chemical gasp. Entrées ranged from the fear-inducing

Country Captain Chicken, a breaded gray lump, to the coveted Hamburger Patty. The latter came with barbecue sauce and was believably beef-like. We attempted to make other meals palatable, crushing crackers over pasta for texture and spreading peanut butter on dry pound cake. But mealtime on that convoy remained a disappointment.

EVENTUALLY, THE DESERT gave way to patchy grassland. We began to see people: women in flowing black garments, men herding goats and working in the fields. Our commanders had told us we weren't to trust any of them, so I kept my head down and my gun at the ready. We bypassed Baghdad, continuing north to a former Iraqi air force base in

The warning signs went up, painted on plywood boards: “Unauthorized eating establishment, eat at your own risk”

Nineveh. Qayyarah Airfield West was a tumble of bombed-out buildings stripped of electrical wire and filled with debris, but to us they looked like palaces; they meant no more sleeping outside under tarps. I could see foothills in the distance, and the sun was softer here. Most important, there were rumors of real food. One rubble heap was being turned into a dry goods shop that was also going to sell hot meals.

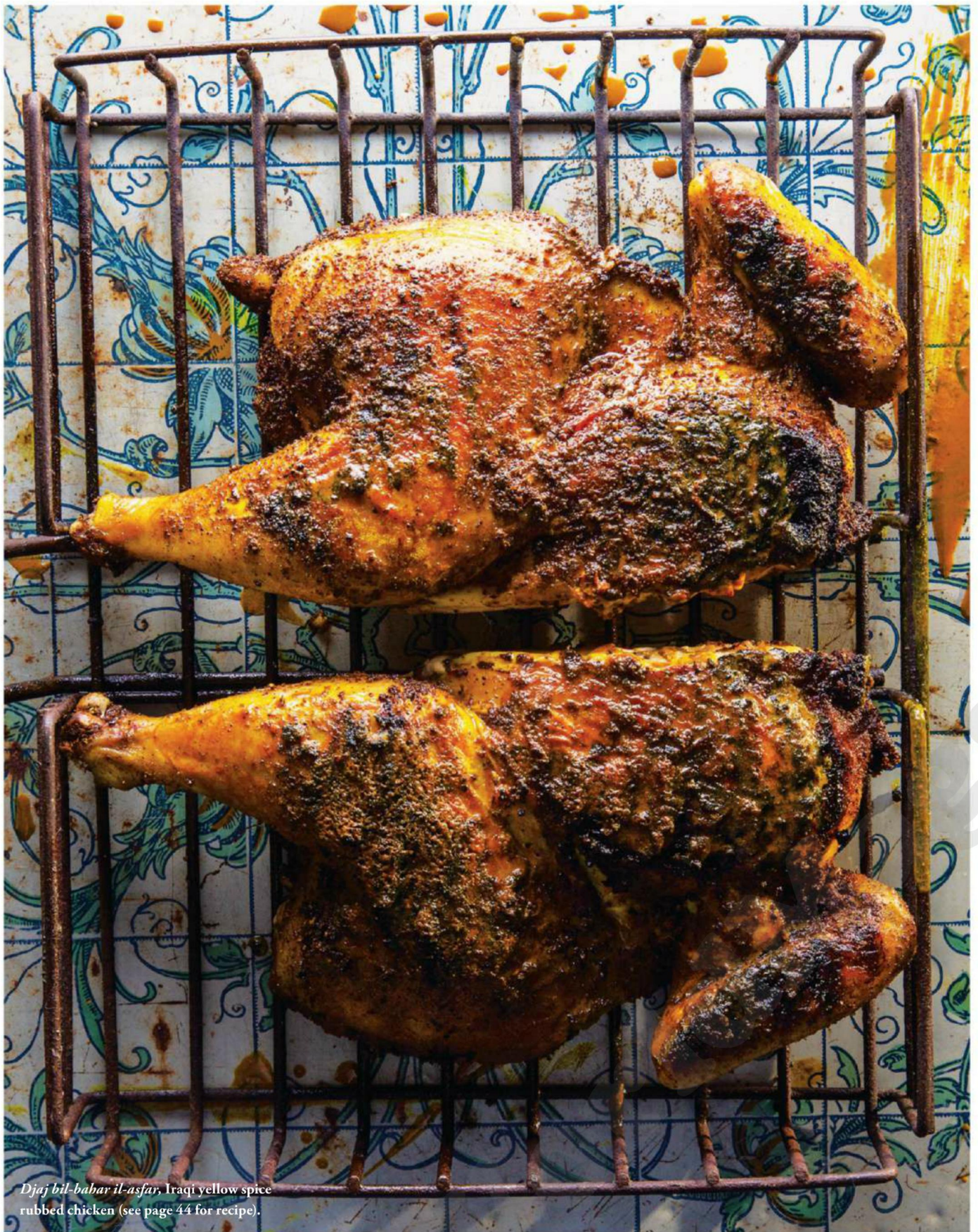
The grunts from the 327th Infantry Regiment's 1st BCT “Bastogne,” whose headquarters were across the road, had tagged the would-be shop with their insignia, a cloverleaf, so the place became known as “The Club.” Pretty soon chips, sweets, and Coca-Cola cans adorned with squiggly Arabic lettering were lining its shelves. In a courtyard in the center of the building, a collection of plastic tables and chairs were set up like a restaurant, the menu limited to grilled chicken and pita. The Club was run by Iraqis. This wasn't a surprise at Q-West—about a month after we arrived, they started letting Iraqi nationals onto base

to deliver water and other supplies—but there was always a divide between the Army's official and unofficial lines on them. The officers in Washington claimed that we were helping rebuild the Iraqi economy by supporting new businesses. But on base, as soon as the shop opened, the warning signs went up, painted letters on plywood boards: “Unauthorized eating establishment: Eat at your own risk. It is against military regulation to intentionally harm your body. Use discretion when consuming unsanctioned food.”

So I was nervous as I stood in line at The Club, my weapon slung over my back like a messenger bag, but I was also tired of eating tasteless rations. When I got to the front and saw the handwritten sign that simply said “\$2” and handed over the money, I didn't look up at the owner of the brown hands that passed me a Styrofoam plate lined with thick, soft, warm flatbread topped with half a chicken.

I was thankful that the food looked straightforward and safe, delicious even. The skin was crispy, charred-brown, and shiny with fat. I tugged a piece off the bone. It was as moist and flavorful as the rotisserie chicken my mom used to buy at King Soopers back home in Denver. But it was smokier, more complex, and bursting with flavors unfamiliar to me. I wrapped pieces of meat in the pillowy bread that was stained with grease from my fingers. I ate and ate, the flavors of cardamom, coriander, fenugreek and turmeric, cloves and allspice, pepper and rose hips striking my palate, many of them for the first time. They were the tastes of what Iraqis call *bahar asfar*, yellow spice, brought centuries ago from South Asia. They were flavors I grew to know well, and to crave.

I wolfed down my chicken and considered ordering more for later. But I didn't; as satisfying as it was to taste fresh food, something was missing. Unlike the countless times I gobbled an MRE solo, I suddenly longed for someone to sit and eat with me. The next evening I asked three other girls in my platoon to join me; we had spent little time together until then, but that marked the beginning of many



Djaj bil-bahar il-asfar, Iraqi yellow spice rubbed chicken (see page 44 for recipe).

TODD COLEMAN

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nights we spent at The Club. We'd devour the chicken, followed by a packaged cake bought from the shop, and when I started requesting the tea I saw the Iraqi shopkeepers drinking, they smiled and brought it to us in their own chipped mugs, served extra sweet, with leaves swirling in the amber liquid. Despite the kindness of those men, I still didn't trust them or look them in the eyes. Ignoring our hosts, we would laugh loudly and tell dirty stories, smoking and drinking their tea into the night.

SIX MONTHS IN Iraq and we had given up dreaming about going home; eight months, and Q-West had become home. The girls and I made our way toward the familiar glow of The Club through the hot summer nights and cold autumn ones. We were there during weeks of boredom and weeks when mortars rained down as intermittently as the winter showers. Even after the opening of the long-awaited chow hall, we returned every Friday for cake and tea. And I would go whenever cravings for the chicken hit me. As a soldier, I ate robotically, but in The Club, I dined like a human.

Over those weeks, I began to do a dangerous thing for a soldier: I began to feel and I began to see. I finally started looking at the Iraqi men that served me—young, bearded guys in checked turbans. I thought about the people I had met on patrols: the women in the villages who had embraced me and kissed my cheeks as their children looked up from their sides; the professor who asked if we were going to free Iraq from Saddam or simply take his place, and the knot of guilt I brushed aside as I told him I didn't know. I thought about the people brave enough to be kind to me even as I wielded an M16-A4, prepared to turn it on them. Yet it had taken me countless cups of tea to simply meet the eyes of the men pouring them.

Nearly a year after crossing the Iraq-Kuwait border, we were told it was time to go home. Things at Q-West were hectic as we scrambled to move out, and my trips to The Club became less frequent. On one of our last nights, I finally met the owner, a fat, boisterous man with a close-cut beard who tried to tell me about his wife and kids in a broken mix of Arabic and English. I searched for the word for "thank you" but wasn't able to remember it.

In the decade since then, I have learned the word for thank you—*shukran*—along with thousands of others. And my life gained the direction that I was seeking back when I enlisted. I went to graduate school for food studies and became a writer with a focus on Middle Eastern cuisine. Though I have since

eaten many meals in the Arab world, my cravings remain unsated. I continue to look for Iraqi chicken, not for the sumptuous flavors, but because it reminds me of that time in my life and those gracious men from The Club. I know I'm unlikely to ever see them again, but I still long to thank them for feeding me. With that simple grilled chicken, they nourished my humanity, so often the first casualty of war.

DJAJ BIL-BAHAR IL-ASFAR

(Iraqi Yellow Spice Rubbed Chicken)

SERVES 2-4

This fragrant spice-rubbed grilled chicken (pictured on page 43) was a favorite of *SAVEUR* assistant editor Felicia Campbell when she was deployed to Iraq. For hard-to-find ingredients, see page 108.

- 2 tsp. coriander seeds
- 2 tsp. cumin seeds
- 2 tsp. whole black peppercorns
- 6 cardamom pods
- 4 dried chiles de árbol, stemmed
- 4 allspice berries
- 4 whole cloves
- 4 dried rose hips
- 1 tbsp. curry powder
- 1 tbsp. ground cinnamon
- 1 tbsp. ground sumac
- 2 tsp. ground ginger
- 1½ tsp. freshly grated nutmeg
- 1 tsp. ground fenugreek
- 8 cloves garlic, mashed into a paste
- Kosher salt and freshly ground black pepper, to taste
- 2 chicken halves (about 3 lb.)
- Flatbread, such as naan, for serving

1 Heat coriander, cumin, peppercorns, cardamom, chiles, allspice, and cloves in a 10" skillet over medium heat until seeds pop, 1-2 minutes; let cool. Transfer to a spice grinder with rose hips; grind and transfer to a bowl. Stir in curry, cinnamon, sumac, ginger, nutmeg, fenugreek, garlic, salt, and pepper; add chicken and toss to coat. Cover and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Grill chicken on hottest part of grill, flipping once, until slightly charred and cooked through, about 45 minutes or until an instant-read thermometer inserted into thickest part of thigh reads 165°. If outside starts to burn before chicken is cooked, move to cooler side of grill until done. Rest chicken 10 minutes; serve with flatbread.


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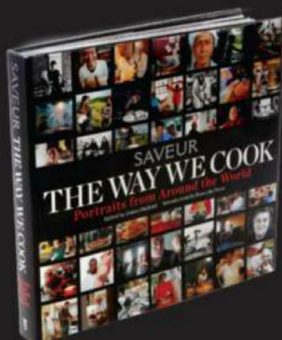
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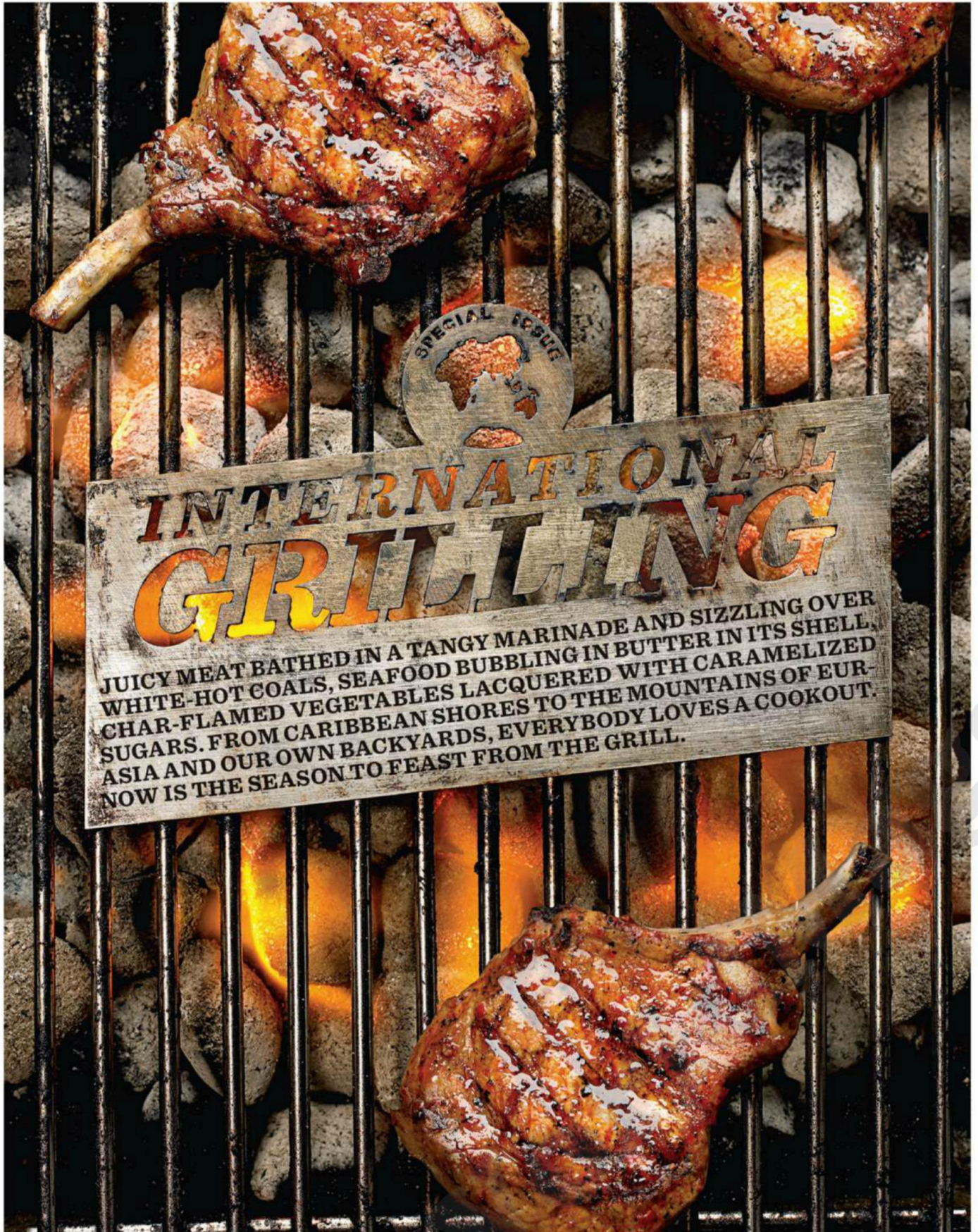
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TODD COLEMAN (2)

Tadashi's grilled tomatoes. Facing
page: garlic and red miso porterhouse
(see page 52 for recipes).



THE JAPANESE GRILL

The flavors of traditional yakitori make American flame-cooked foods better than ever



Cooking over an open fire was central to traditional Japanese life until the 19th century; most households prepared their meals on the *irori*, a square-shaped open fireplace sunk into the ground. You still find houses with traditional hearths in the countryside, but in big cities like Tokyo, where I grew up, people don't really grill at home anymore. Most houses don't have the outdoor space for cooking, either, so grilling is left to professionals at yakitori restaurants, which specialize in grilled, skewered foods.

When I was a kid, there was a yakitori joint three blocks from my home, and whenever I passed by with my parents, I would see the smoke coming from the restaurant and smell the most tantalizing aromas. Then I'd be seized with the desire to go in—and I could usually convince my parents to do so.

Inside, there was always such a variety of food on the grill: all kinds of skewers threaded with things like chicken hearts, shiitake mushrooms, slivers of pork, and fish, all bite-sized and infused with the flavors of soy sauce, miso, sake, and char. I could easily eat a dozen skewers in one sitting. I could never get enough. The food made such an impression that as an adult, the first job I sought out as a chef was at a restaurant with a yakitori grill.

Working that station was a lot harder than it looked. It was hot—like standing in front of a furnace for five hours at a time. The grill was gas-fired, and the fumes made me drowsy. Even so, it was my favorite place in the restaurant.

At first I made a lot of mistakes. It seemed like I was always burning things or undercooking them. But I soon learned to keep a close eye on the skewers, and to move ingredients around on the grill so that they cooked by a combination of direct grilling (right over the flames, where the heat was most intense) and indirect (off to the side, where ambient heat cooked them

more slowly). By the time I left that job, I really knew how to grill.

As much as I loved this style of cooking, it wasn't until I moved to the United States that I had the chance to do it outside of a restaurant. Twenty-five years ago, when I'd just arrived in America from Japan, a group of friends invited me to join them for a barbecue at a park in Los Angeles. It was fascinating. We played ball! We drank beer!

We took turns cooking hot dogs and hamburgers! I loved the fun of it, the casual talk, how friendly it all was. I have been a devotee of backyard grilling ever since.

I now live in Mamaroneck, New York, where we have a nice big yard and a classic Weber grill, and in the summer, I barbecue with family and friends every weekend. Over the years I've merged the lessons I learned from yakitori cooking with the way I like to cook in America. To start and finish the meal, I might do up some classic yakitori dishes like beef *negimaki* (scallions wrapped in thinly sliced beef) and grilled rice balls called *yaki onigiri*, which brown and crisp over the coals. For the main event, rather than the skewers of thinly sliced morsels traditional to yakitori grilling, I favor big American-style cuts—pork chops, porterhouse steaks—which I grill alongside ripe beefsteak tomatoes split down the middle.

But when I cook them, I do as yakitori cooks do. I grill with Japanese *binchotan* charcoal, which burns hot and clean, and I brush on Japanese marinades laced with soy sauce,

miso, *sansho* pepper (a tingly cousin of Sichuan pepper), or *yuzu kosho*—a paste made from chiles and fragrant citrus fruit—while the food cooks. That way, the marinade is grilled with the meat, caramelizing and lacquering it beautifully. The wonderful aroma it creates takes me back to Tokyo every time. —*Tadashi Ono, co-author of The Japanese Grill (Ten Speed Press, 2011)*

YAKITORI STYLE

Saibashi

Extra-long kitchen chopsticks are used to flip and turn delicate ingredients like grilled tomatoes.



Konro Grill

The rectangular shape of this traditional charcoal grill concentrates heat. Remove the grate, and you can balance skewers across it.



Fan

A handheld fan helps start a fire or revive dwindling coals with a gust of oxygen-rich air.



Binchotan Charcoal

Japanese white oak charcoal provides intense, virtually smokeless, long-burning heat.



GARLIC AND RED MISO PORTERHOUSE

SERVES 4

A marinade of red miso, ginger, and garlic gives this steak (pictured on page 51) a crisp, flavorful crust and a juicy interior.

- 2 1½"-thick bone-in porterhouse steaks (3½ lb.)
- ½ cup soy sauce
- ¼ cup red miso (see page 108)
- 3 tbsp. olive oil
- 3 tbsp. sesame oil
- 1 tsp. freshly ground black pepper
- 8 cloves garlic, grated
- 1 2"-piece ginger, peeled and grated

1 Place steaks in a 9" x 13" baking dish. Whisk soy sauce, miso, oils, pepper, garlic, and ginger in a bowl; pour ¾ of the marinade over steaks. Cover with plastic wrap; set aside for 10 minutes. Reserve remaining marinade.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill steaks, without flipping, on hottest part of grill until browned, about 1 minute. Move steaks to the cooler part of the grill; grill until juices appear on top of steaks, about 4 minutes. Flip steaks and repeat grilling on the other side. Return steaks to hottest part of grill and, using a brush, baste with reserved marinade; continue to grill, flipping and brushing every few minutes, until caramelized and meat begins to shrink away from the bone, 10–12 minutes for medium rare or until an instant-read thermometer inserted into the thickest part of the steak reads 125°. If outside of steaks begins to burn before inside is cooked, move to the cooler section of the grill and continue grilling until cooked to desired doneness. Rest steaks 5 minutes; to serve, slice against the grain along the bone.

TADASHI'S GRILLED TOMATOES

SERVES 6–8

Ripe tomatoes (pictured on page 50) develop umami-rich flavor when grilled with a soy sauce marinade. Mitsuba, a Japanese relative of parsley, lends a mild cilantro-like freshness. For hard-to-find ingredients, see page 108.

- ¼ cup olive oil
- 5 cloves garlic, finely chopped
- 3 tbsp. soy sauce
- 1 tbsp. red yuzu kosho
- 1 tsp. sansho
- 1 tsp. kosher salt
- 4 medium tomatoes, cored and halved crosswise
- 1 cup roughly chopped mitsuba, parsley, or cilantro leaves and stems

1 Whisk oil, garlic, soy sauce, yuzu kosho, sansho, and salt in a 9" x 13" baking dish. Add tomatoes; toss to coat and lay cut side down in dish. Let tomatoes marinate at room temperature for 15 minutes.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Reserve marinade and grill tomatoes, cut side down, on hottest part of grill until slightly charred, 2–4 minutes. Flip tomatoes and spoon reserved marinade over tops; continue to grill without flipping until tomatoes are slightly caramelized, 6–8 minutes. Garnish with mitsuba.

RED, HOT

Use *yuzu kosho*, a potent Japanese condiment made from chiles and yuzu, a tart citrus fruit, to infuse marinades and sauces with zesty heat. (See page 108 for where to buy *yuzu kosho* and yakitori grilling equipment.)



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SECRETS OF THE GRILL

Egg It On

Although I prefer my burgers without it, for a richer, more cohesive patty, add one egg yolk per pound of meat.

On the Grind

It's convenient to get ground meat at the store, but it really tastes best when it's fresh. If you're a purist, you'll grind each meat in your blend separately to achieve uniform texture, then combine.

Uber-Sauce

My colleagues and I developed our "M.C. Special Sauce" in the lab to accompany a different recipe. When I tasted it, I thought, That's McDonald's special sauce! It's fantastic on a burger.

Melt Down

Lots of cheeses that might taste great on a burger—Gruyère, Emmentaler—aren't so great for melting because they separate when heated. Processed cheese, like American or Velveeta, contains emulsifiers which produce a luscious, even melt.

Salt Scoop

Salting meat causes it to extract a protein, myosin, which binds ground meat together. Mix salt into your meat one hour before grilling. For 26 ounces of ground beef, 1½ teaspoons of salt will do.

★ ULTIMATE GRILLED CHEESEBURGER

SERVES 4

This burger, inspired by one created in Nathan Myhrvold's culinary lab, is topped with a tangy cream and vermouth sauce. Adding egg yolks to freshly ground meat makes for a supremely rich burger.

- 10 oz. boneless rib eye
- 10 oz. boneless short ribs
- 6 oz. hanger or skirt steak
- 1½ tsp. kosher salt, plus more to taste
- 2 egg yolks
- ¼ cup canola oil
- 1 small leek, finely chopped
- 1 small shallot, finely chopped
- ½ cup heavy cream
- ½ cup dry vermouth
- ¼ cup finely chopped spicy cucumber pickles, plus 3 tsp. pickle juice from jar
- 2 tsp. Dijon mustard
- 8 slices cheese such as white or yellow American
- 4 hamburger buns, lightly toasted
- Lettuce, sliced
- tomatoes, and pickled jalapeños, for serving

1 Set up a meat grinder with a $\frac{3}{16}$ " (4.5 mm) plate. Cut rib eye, short ribs, and hanger steak into 1" pieces; grind meat separately. (Or ask your butcher to do this.) Mix meats with salt and egg yolks in a bowl; divide meat into 4 patties about 1" thick and place on a plate. Cover and refrigerate 1 hour.

2 Heat oil in a 12" skillet over medium heat. Add leeks and shallots; cook until soft, 6–8 minutes. Add cream and vermouth; simmer until thickened, 4–6 minutes. Stir in pickles, juice, mustard, and salt.

3 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill burgers, flipping them once, until cooked to desired doneness, about 12 minutes for medium rare. Melt 2 slices cheese on each burger; serve on buns with sauce, lettuce, tomatoes, and jalapeños.

TODD COLEMAN

Burgers

Deeply charred ground beef dripping juice onto a soft bun, melted cheese oozing over the edges—I'm obsessed with the American cheeseburger. At the culinary lab I run in Seattle, we decided to pay it a scientist's tribute. After researching the chemistry behind the deliciousness of every component—the meat, cheese, bun, sauce—we uncovered methods for making the ultimate backyard burger, no weird science required. It starts with grinding the meat ourselves and ends with a special sauce that puts ketchup to shame. —Nathan Myhrvold, co-author of *Modernist Cuisine* (*The Cooking Lab*, 2011)

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KEEPERS OF THE FLAME

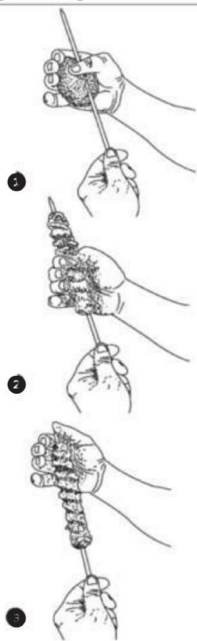
The ancient art of grilling kebabs in Gaziantep, Turkey



In the vast kitchen of İmam Çağdaş, a kebab restaurant in the southern Turkish city of Gaziantep, Burhan Çağdaş, the 51-year-old owner, looked on as his staff of 20 labored in perfect harmony. At one counter, a crew worked ground meat and eggplant onto metal skewers. Another cadre stood at a long grill, deftly rotating skewers of various meats and vegetables over glowing oak charcoal. In a corner, a half dozen men reduced cuts of lamb to a fine crimson paste with scimitar-like blades known as *zırh*, their rhythmic chopping reverberating like thunder. Hand chopping, explained Burhan, gives his cooks complete control over the texture of the meat, which should hold together on the skewer but crumble under the fork. Besides, he said, “Meat ground by machine has no soul.”

I’d come to Gaziantep to learn about the fine art of Turkish kebab making, and İmam Çağdaş was the logical place to start. Burhan is one in the longline of *kebab ustas*, or kebab masters. An apprenticeship at his almost 130-year-old restaurant is equivalent to an Ivy League degree in Turkish grilling, and the lessons learned on the job reach right back to the hand of the restaurant’s namesake, İmam *usta*, Burhan’s grandfather, a legend in the world of Anatolian kebab.

Burhan hovered while a junior *usta* plated a dish for me to try—an *ala nazik* kebab of ground lamb on a bed of strained yogurt and smashed roasted eggplant—before drizzling melted butter infused with chiles over the meat himself. I dug in, savoring the spicy, fat-rich lamb, roasted eggplant, and tangy yogurt with every



SHAPING KEBABS

To shape ground lamb kebabs (see page 58 for a recipe), ① wet hands and form meat mixture into a ball. With the ball in the palm of one hand, grasp the bottom of the skewer with the other hand and, with the top of skewer pointing up, place skewer across meat. ② Using thumb and forefinger, work meat around and down the skewer while rotating skewer with bottom hand until kebab is $\frac{3}{4}$ " in diameter. ③ Pinch kebab between thumb and forefinger at 1" intervals to create ridges.

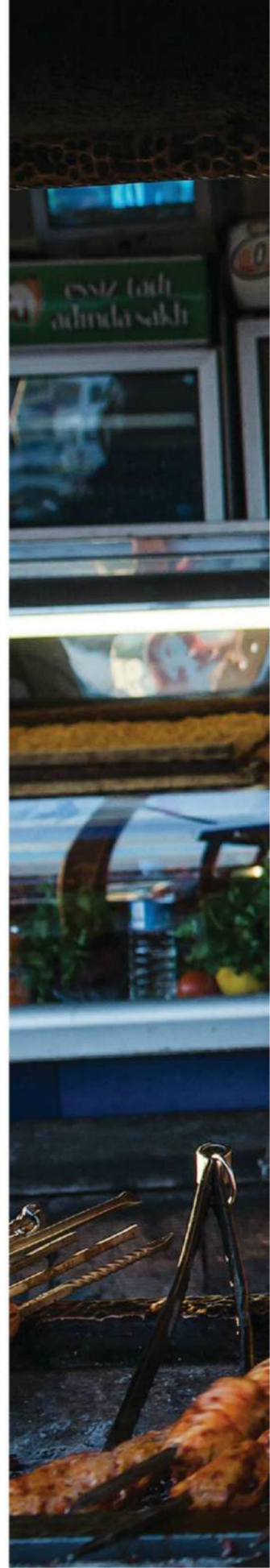
bite. As I ate, Burhan’s 73-year-old father, Talat Çağdaş, shuffled past in baggy pants dusted with charcoal, taking in the scene with a nod of approval and saying, “It must be exactly the same as *my* father made it.”

While you can find grilled kebabs all across Turkey, Gaziantep is known for the artistry and ancestry of its *ustas*, who work from childhood to master every step of kebab making. In this city you’ll find *ustas* grilling everywhere from institutions like İmam Çağdaş to the bustling bare-bones eateries just outside the Kamil Ocak Stadium where people drop in for a quick *kebab dürümü*, skewers of chicken, beef, or lamb wrapped in flatbread. Wherever they are, *ustas* do more than just grill the meat—they also give each place its heart.

The word *usta* may be stenciled on nearly every restaurant window in Gaziantep, but a true *usta* is a rare individual whose hard-earned experience, old-fashioned principles, and humble nature render him an elevated culinarian. His role goes beyond kebab preparation; he is the gatekeeper of tradition. Gaziantep’s best *ustas* are local heroes, the pride of the city.

“It’s very hard to be an *usta* in Gaziantep, because everyone is an *usta* here!” Sirvan Payaslı said, joking about the notoriously finicky and food-crazed locals he serves. He spent 24 years at İmam Çağdaş learning to cook the pantheon of Gaziantep kebabs—*soğan kebabı*, onion and ground lamb glazed in pomegranate molasses; *alti ezmeli*, tiny

Ahmet Yağcı, a kebab master, tends to mint and Aleppo pepper marinated chicken kebabs in Gaziantep, Turkey.





TAVUK KEBABI

(Mint and Aleppo Pepper Marinated Chicken Kebabs)

SERVES 6-8

A thick, flavorful marinade of mint, Aleppo pepper, and Turkish sweet red pepper paste caramelizes on the outside of these grilled chicken kebabs.

- 1 cup olive oil
- 2 tbsp. dried mint
- 1 tbsp. crushed red chile flakes
- 1 tbsp. finely chopped thyme
- 1 tbsp. Aleppo pepper (see page 108)
- 1 tbsp. tomato paste
- 1 tbsp. Turkish sweet red pepper paste (see page 108)
- 1 tsp. freshly ground black pepper
- Kosher salt, to taste
- 1 lb. boneless, skinless chicken thighs, cut into 1" pieces
- 6 12" metal skewers

1 Mix oil, mint, chile flakes, thyme, Aleppo pepper, tomato paste, red pepper paste, black pepper, and salt in a bowl. Add chicken; toss to coat. Cover with plastic wrap; let sit at room temperature for at least 30 minutes or refrigerate up to 2 hours.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Remove chicken from marinade; thread onto skewers. Grill on hottest part of grill, turning as needed, until chicken is slightly charred and cooked through, 12-15 minutes. If the outside starts to burn before the chicken is fully cooked, move to the cooler side of the grill until done.

marinated chunks of grilled lamb stewed with tomatoes; and more—before opening his own restaurant, Şirvan Baklava Lahmacun ve Kebab, in 2004.

As we spoke, Payaslı stood before an ornate copper hood with his name etched into it, peeling a dusky brown *keme*, a prized desert truffle, slices of which he alternated on a skewer with ground lamb and then placed on the grill. Moments later he handed me the result, a beguiling mix of smoky meat and tender, nutty truffle, a rarity even in Gaziantep, where, depending on the season, *ustas* might work quince or loquats onto their kebabs, and flavor the ground lamb with chopped tomatoes or pistachios.

Away from these famous kitchens, in the backstreets there are humble grill joints that are just as beloved. At six o'clock one morn-



Simit kebab, ground lamb, bulgur, and pistachio kebabs (see recipe far right).

ing, at the insistence of a taxi driver, I visited a tiny smoke-filled shop called Cigerci Ali Haydar Usta, just as the morning prayer crowd descended from the mosque across the street. Having selected prepared skewers from a pushcart out front, men jostled giddily around the *usta* as he laid the food on the grill inside, taking part in a local ritual: a breakfast of cubed lamb liver kebab served on flatbread with chopped parsley, raw onions, tart sumac, and a spritz of lemon. By 8 A.M. the gregarious *usta*, Mehmet Ali Gürbüz, was sold out.

"I wear my customers like a crown; this relationship gives my life meaning," he told me. Then he closed up shop and headed to the market to buy the next day's liver, as he's done for the past 45 years and as his father did before him. —Ansel Mullins, co-author of *Istanbul Eats* (Boyut, 2010)

8 WAYS TO SKEWER KEBABS

1 Japanese-inspired **two-prong bamboo skewers** hold round ingredients like scallops in place, keeping them from spinning when turned on the grill.

2 The widely spaced tines on this **four-pronged skewer** let you cook four kebabs at once; sliding metal disks help remove grilled food.

3 Long, sturdy **espetu**, Brazilian *churrasco* skewers, hold large cuts of meat which can be carved and served from the skewer.

4 Tiny rough-hewn **wooden appetizer skewers** are perfect for grilling small bites such as cherry tomatoes.

5 **Curved skewers** clip to the edge of the grill for charring ingredients like peppers just above the coals.

6 **Broad-blade skewers** offer plenty of surface area—ideal for molding ground meat kebabs.

7 **Rapier-sharp squared blade skewers** are designed for cubed meat; four turns grills all sides evenly.

8 **Short stainless-steel skewers** are small enough to fit on a plate, ideal for serving grilled foods.

(See page 108 for where to buy these skewers.)

★ SIMIT KEBAP

(Ground Lamb, Bulgur, and Pistachio Kebabs)

SERVES 6-8

A thick pistachio purée is folded into a mix of ground lamb and bulgur in these garlicky kebabs (pictured far left).

- 1/2 cup shelled pistachios
- 1/4 cup roughly chopped parsley
- 1/4 cup roughly chopped mint
- 1 tsp. crushed red chile flakes
- 1/2 tsp. ground allspice
- 6 cloves garlic, peeled
- 2 scallions, roughly chopped
- 1/2 small yellow onion, roughly chopped
- 1 red Holland chile, stemmed, seeded, and roughly chopped
- 1 lb. ground lamb
- 1/4 cup fine bulgur, soaked in warm water for 10 minutes and drained
- Kosher salt and freshly ground black pepper, to taste
- 9 metal skewers
- 2 tbsp. olive oil
- 1 tsp. sumac (see page 108)
- Yogurt and hot sauce, for serving

1 Purée pistachios and 1/4 cup water in a food processor until very smooth. Add parsley, mint, chile flakes, allspice, garlic, scallions, onions, and chiles; pulse until almost smooth. Transfer to a bowl. Add lamb, bulgur, salt, and pepper; using hands, mix until combined. Form about 1/3 cup mixture around the end of each skewer (see "Shaping Kebabs," page 56); refrigerate until meat is firm, about 1 hour.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill kebabs on hottest part of grill, turning as needed, until slightly charred and cooked through, 12-15 minutes. Transfer kebabs to a platter; drizzle with oil and sprinkle with sumac. Serve with yogurt and hot sauce.

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SECRETS OF THE GRILL

In the Husk

Cooking corn in the husk keeps kernels juicy and gives them a mellow toasty flavor, making them a neutral base for herbal compound butters or spreads like aioli.

Get Soaked

Before grilling, soak unhusked ears of corn in water for 30 minutes. The moisture will steam the corn as it grills and prevent the husks from burning.

Stripped Down

When grilled, shucked corn chars deeply and develops a bold flavor that can stand up to assertive spreads like wasabi butter or barbecue sauce.

Oil It Up

All foods, but especially water-rich vegetables, need a brushing of fat, such as olive oil, before they go on the grate. The fat promotes caramelization and prevents vegetables from drying out.

GRILLED CORN WITH HERBED GOAT CHEESE BUTTER

SERVES 6

Sweet corn grilled in its husk is enhanced by an herbal compound butter.

- 6 tbsp. unsalted butter, softened
- 3 oz. goat cheese
- 2 tbsp. herbes de Provence
- 2 cloves garlic, finely chopped
- 1 tsp. lemon zest
- Kosher salt and freshly ground black pepper, to taste
- 6 ears corn in husks

1 Mix butter, cheese, herbes de Provence, garlic, zest, salt, and pepper in a bowl. Mound onto plastic wrap, roll into a cylinder, and twist ends; chill. Peel back corn husks and discard silks; replace husks and soak ears in water 30 minutes.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill corn on cooler side of the grill until husks are slightly charred and kernels are tender, 5-10 minutes. Peel husks and smear with butter.

GRILLED CORN WITH PESTO

SERVES 6

Grilled ears of corn take on a smokiness that pairs well with a garlicky pesto.

- 6 ears corn, husks and silks removed
- $\frac{1}{2}$ cup olive oil, plus more for brushing
- 3 cups basil leaves
- $\frac{1}{2}$ cup pine nuts, lightly toasted
- 5 oz. grated Parmesan
- 3 cloves garlic, peeled
- Kosher salt and freshly ground black pepper, to taste

1 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Brush corn with oil and grill until kernels are slightly charred and tender, 8-10 minutes.

2 Purée $\frac{1}{2}$ cup oil with basil, nuts, Parmesan, garlic, salt, and pepper in a food processor. Brush corn with pesto.

Corn

With its sweet flavor, just-picked summer corn is sublime on its own. But grilling—either in the husk or shucked—gives the kernels a nutty taste that makes each ear perfect for flavored compound butters, sauces, and glazes. More mature corn, which is slightly starchier, is my preferred kind to grill because the sturdy kernels can withstand the heat. —Elizabeth Karmel, author of *Soaked, Slathered, and Seasoned* (Wiley, 2009)



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Maine



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THE HEAT DOWN UNDER

In Australia, grilling is a national pastime



My dad and stepmom have a small ranch in a country town called Woodend in Australia. It's only 45 minutes outside of Melbourne, but as soon as you drive out of the city you see sheep and cows walking around in paddocks. On a recent visit from L.A., where I live now, my family and I celebrated my return the way Australians celebrate just about everything—with a barbie.

Here, grilling is a way of life, something we do all summer long. It's a way Aussies eat day to day, and a way we mark special occa-

sions. It's so much a part of the culture that in Melbourne most new apartments have barbecues built into their balconies.

My dad has a nice barbecuing area, set up just under the iron-bark trees, a type of eucalyptus. As usual, that day there was a good mix of friends and family: my sister-in-law and her kids, my brother

At his father's ranch in Woodend, Australia, just outside Melbourne, Curtis Stone, far right, grills a feast for family and friends.



and goddaughter, and my dad's neighbors. I started a fire in an old oil barrel that my dad had cut in half and welded some legs onto, which makes a perfect grill. I tossed in some wood from fallen trees on his property that gave off a beautiful scent as it burned.

My family grills so often that we don't want to stress about it. So we made sure to do as much as we could beforehand: By the time the guests arrived, the meat was ready to go, music was on, cocktails were flowing. I had some lobsters that I split in half and put in the fridge. There was compound butter I made with parsley, garlic, and chile flakes; it basically poaches the lobsters in their shells once it's over the fire. The Esky cooler was full of ice and cold drinks, and the table was set. After all that preparation, the grilling was the easy part.

First, I seared some prawns on the *plancha* (see right) and put them in lettuce cups for a nice first bite. In Australia, one side of the barbie is a grate and the other is usually a metal flattop, which makes it easy to fry some eggs to put on burgers or cook all kinds of fish. Here we grill lots of seafood. I grew up close to the ocean, where there are picnic areas with coin-operated gas-fired barbecues that take 20-cent pieces. It's somewhat primitive, but I can't say how many times I've come back from fishing with my mates and cooked our food right there on the beach.

Of course, we also have an obsession with lamb and can grill it a million ways: in lamb burgers, lamb chops, even a whole leg. Aussies love what we call a "sausage sizzle," literally a grilled sausage, which could very well be made of lamb, too. It's served in a buttered white bread roll, slathered in ketchup. It's still my guilty pleasure. I can remember that smell as a kid walking my dog: You stroll by every third or fourth house around dinnertime and smell those sausages blistering away. Now, as an adult, when I make a sausage sizzle, I whip up my own ketchup, too, which makes it taste even better.

As the party got going, I grilled the lamb burgers and sausages and lobsters, and served them just as they came off the grill. While coordinating courses is important, we like to keep our barbies a relaxed affair. You want to be able to take a break and play with the kids. The meal went far into the evening, I'll tell you, until the sun was well gone. Of course, all the guys stood around and talked about how to build a bloody fire. It's a sign of being a man. —Curtis Stone, author of *What's for Dinner?* (Ballantine Books, 2013)



A SOLID SURFACE

A flattop, or *plancha* (see page 108), is perfect for grilling delicate food that can fall apart or burn easily on a grate, such as eggs, small vegetables, fish, or other seafood.



HERBAL ESSENCE

Add dimension to grilled lamb and other meat by throwing woody aromatics like rosemary, thyme, or pine on the coals when you start cooking. The oils that are released infuse the food with beautiful flavor.



HOMEMADE KETCHUP

To make tangy, fresh-tasting ketchup at home, heat 3 tbsp. olive oil in a 4-qt. saucepan over medium-high heat. Add 2 cloves minced garlic and 1 small minced onion; cook until golden, about 7 minutes. Add 1 (6 oz.) can tomato paste and 1½ tbsp. smoked paprika; cook, stirring, until slightly caramelized, about 2 minutes. Purée in a blender along with 1½ cups roughly chopped tomatoes, ¾ cup apple cider vinegar, ½ cup dark brown sugar, ¼ cup Worcestershire sauce, salt, pepper, and ¼ cup water until smooth. Return to saucepan and bring to a simmer; cook until reduced by half, 35–40 minutes. Makes about 1½ cups.

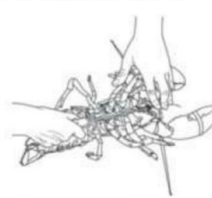
CURTIS STONE'S GRILL TIPS



For a lamb burger made the Aussie way, pile on pickled beet slices, a fried egg, and a grilled pineapple ring.



Compound butter can be a canvas for any flavors you like. Try ginger, cilantro, and lemon-grass for an Asian twist.



To prep a live lobster, chill it, lay it on its back, put the tip of a cleaver at the top of its head, and bisect it quickly following the groove along its belly.



Use firm iceberg lettuce for shrimp cups or other wraps. It keeps its shape and has great crunch.

GRILLED LOBSTER WITH GARLIC-PARSLEY BUTTER

SERVES 1-2

In this recipe, lobster is flash-grilled, then poached in its own shell in a pool of melted garlic-parsley butter (pictured above left).

- 8 tbsp. unsalted butter, softened
- 2 tbsp. finely chopped parsley
- 1½ tsp. crushed red chile flakes
- 4 cloves garlic, finely chopped
- Zest of 1 lemon
- Kosher salt and freshly ground black pepper, to taste
- 1 live lobster (about 1-1½ lb.)
- ¼ cup olive oil

1 Combine butter, parsley, chile flakes, garlic, lemon zest, salt, and pepper in a bowl; set aside. Using a cleaver, split lobster in half lengthwise through its head and tail. Scoop out and discard the yellow-green tomalley and break off claws. Transfer lobster halves, shell side down, to a baking sheet; crack claws and place them on the baking sheet. Drizzle halves and claws with oil, and season with salt and pepper.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Place lobster halves, flesh side down, and claws on hottest part of grill; cook until slightly charred, 2-3 minutes. Flip lobster over and using a spoon, spread



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Grilled lamb burgers with red onion aioli and smashed avocados are topped with fried eggs (see recipe below).

lobster with the garlic-parsley butter; continue grilling until lobster meat is tender, 3–5 minutes more.

GRILLED SHRIMP LETTUCE CUPS

SERVES 4–6
Iceberg lettuce leaves make great vessels for eating marinated grilled shrimp as a hand-held appetizer. For added kick, drizzle with sweet chile sauce (pictured on page 64).

1½ lb. raw medium shrimp, peeled and deveined, tails removed

¼ cup olive oil
2 small fresh red Thai chiles, stemmed and finely chopped
1 stalk lemon-grass, trimmed, bruised with a mallet, and cut into 2" pieces
1 4"-piece ginger, peeled and grated
Kosher salt and freshly ground black pepper, to taste
7 10" bamboo skewers, soaked in water for 30 minutes
4 small radishes,

julienned

1 medium carrot, julienned
1 cup cilantro leaves
1 cup Thai basil leaves
1 head iceberg lettuce, crisp inner leaves only, for serving
Sweet chile sauce (see page 108), for serving

1 Combine shrimp, oil, chiles, lemongrass, ginger, salt, and pepper in a bowl; toss to combine. Cover and refrigerate at least 4 hours or up to overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Heat a plancha or flat cast-iron grid-dle over coals until very hot. Remove shrimp from marinade and thread onto skewers; grill on plancha, flipping once, until slightly charred and cooked through, about 3 minutes. Remove shrimp from skewers and serve with radishes, carrots, cilantro, and Thai basil leaves in lettuce leaves; drizzle with sweet chile sauce.

★ GRILLED LAMB BURGERS WITH RED ONION AÏOLI

SERVES 4
Grilled red onion aioli, smashed avocado, and sunny-side-up eggs top these rich cumin-spiced lamb burgers (pictured above).

1½ lb. ground lamb
1½ tsp. ground cumin
Kosher salt and freshly ground black pepper, to taste
5 cloves garlic, peeled and wrapped in aluminum foil

1 large red onion, sliced crosswise into rings about ¼" thick
1 cup olive oil
2 egg yolks
Juice and zest of 1 lemon
½ cup canola oil
2 medium ripe Hass avocados
Juice of 1 lime
4 hamburger buns, split
Thinly sliced romaine lettuce and tomatoes, for serving
4 fried eggs, for serving

1 Gently mix lamb, 1 tsp. cumin, salt, and pepper in a bowl; divide mixture into 4 patties about 1" thick. Transfer patties to a plate and cover with plastic wrap; refrigerate until ready to grill.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill garlic until tender, 8–10 minutes; remove from foil and transfer to a food processor. Mix onions and ¼ cup olive oil in a bowl; grill onions, flipping once, until charred in spots and tender, 8–10 minutes. Transfer onions to food processor along with yolks, lemon juice and zest, salt, and pepper; purée until smooth. With the motor running, drizzle in ½ cup olive oil, plus canola oil until emulsified. Transfer aioli to a bowl; cover and refrigerate. Cut avocados in half lengthwise; discard pits. Scoop out flesh and mash with remaining cumin, plus lime juice, salt, and pepper in a bowl; cover and refrigerate.

3 Return grill to high heat. Brush buns with remaining olive oil; grill until lightly toasted, 1–2 minutes and transfer to a serving platter. Grill burgers on hottest part of grill, flipping once, until cooked to desired doneness, about 10 minutes for medium rare. If outside starts to burn before burgers are fully cooked, move to cooler section until done. Serve on buns with aioli, avocado, lettuce, tomatoes, and top with fried eggs.



You're going to grill. You'd like an appetizer. Here's a brilliantly simple idea: First, prep aioli earlier in the day. Then put beer, thyme and garlic in a heavy pot and set towards edge of heat on grill. Bring to gentle simmer, but don't boil - that makes the beer bitter. Add mussels and proceed. Cook just until shells start to open: 3 - 5 minutes.



MUSSELS ON THE GRILL WITH WITTE ALE AND AIOLI

- 24 large P.E.I. mussels (cleaned)
- 1 750 ml. bottle Ommegang Witte ale
- 1 tbsp. coarsely chopped fresh thyme
- 1 cup coarsely chopped flat parsley
- 2 finely minced garlic cloves

PREPARATION

Clean mussels. Add Witte to cover half. Add thyme & garlic. Cover & simmer until mussels open (3-5 mins). Throw out any that don't open. Drain. Remove top halves of shells, put a small dollop of aioli on each mussel. Sprinkle with parsley & serve.

AIOLI

- 6 egg yolks
- 6 oz. Rare Vos amber ale
- ½ fresh lemon, juiced
- 2 cloves garlic & zest of one orange
- 12-14 oz. good quality olive oil
- salt and fresh ground pepper to taste

AIOLI PREPARATION

Reduce Rare Vos by half and let cool. Place all ingredients except oil in food processor. Turn on and slowly drizzle in oil until sauce thickens. If too thick add a few drops of water to adjust.

Makes 4 generous appetizer portions.
Pair with well-chilled Rare Vos.

Cooking with fire is a process of discovery. You're figuring out the flames and their rhythms on the grill, which dictate how the food should be prepared. At one of my restaurants, Imperial by Vitaly Paley, in Portland, Oregon, we cook on a custom wood-fired grill (depicted here) and reevaluate our approach every day. Each piece of meat, every vegetable, needs its own treatment—fundamental wisdom that can be applied to home grilling, too.

For fuel, we've found that the denser and harder the wood, the hotter it burns and the longer it stays hot. I like to use a combination. **1** I'll burn a hardwood such as oak or maple for that lasting heat, plus cherry, apple, or other fruitwood, which creates soft, sweet flavors.

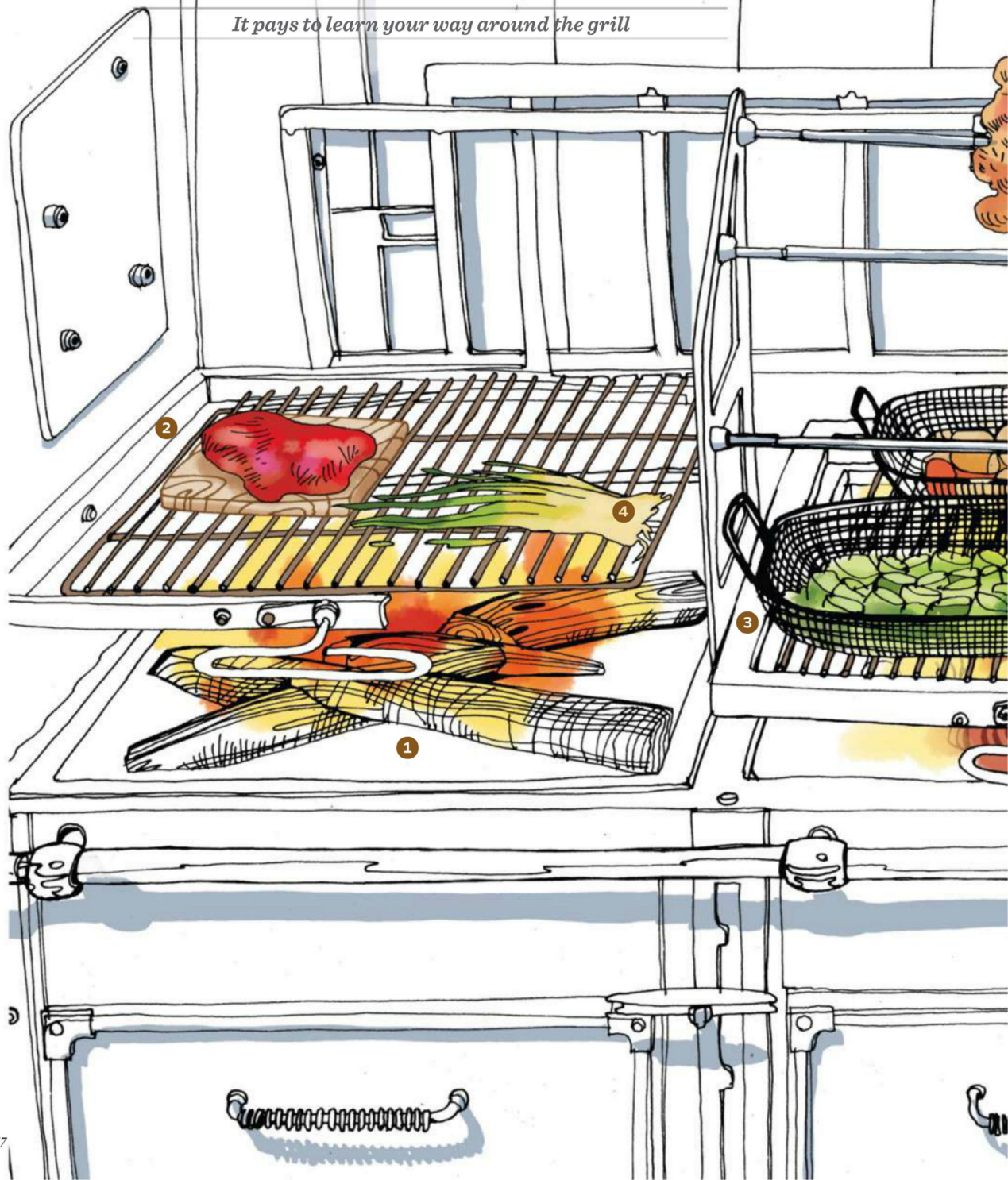
Some foods are too delicate for direct contact with the flame but still taste amazing grilled. For the Spanish cut of pork called *secreto*, a tender muscle that connects the front leg to the belly, we place the meat on a plank made from an old pinot noir wine barrel set over a high flame.

2 The heat and smoke that rise up around the wood cook the meat slowly, while the stave imparts a vanilla-oak taste. This method works just as well with pork loin, fish, seafood still in the shell, even fruits and vegetables. For the plank, any type of fragrant wood, from cedar to alder to oak, works great.

Though grill cooks tend to obsess over meat, vegetables require just as much finesse. I cook them on very high heat, very quickly, so they retain their inherent qualities. For quicker-cooking

COOK IT RIGHT

It pays to learn your way around the grill





vegetables such as young carrots, green beans, asparagus, or Brussels sprouts, **3** I blanch them first so they keep their color, put them in a grilling basket over a very hot flame, and shake them until they brown and char around the edges. For vegetables that need more time such as eggplant or leeks, **4** I start them on higher heat to get a good sear, then move them to a cooler part of the grill to cook through.

When it comes to grilling, indirect heat is a term you'll hear a lot. This means placing food out of the way of the fire and the most intense heat to allow for longer, slower, gentler cooking (see "Grilling 101," page 98). Instead of filling the bottom of the grill with blazing fuel, we build a fire in the back and work with the radiant heat it throws off, which you can do on your home grill as well. **5** For roasting a bird or large cut of meat, like a leg of lamb, using indirect heat, we employ a rotisserie, which ensures even cooking and is self-basting—the fat and juices bathe and moisten the meat as it turns. **6** I'll even put a pineapple on the rotisserie, because it's such a dense fruit and needs ambient heat to cook and stay succulent.

I'm big on grilling all kinds of fruit. It has to be ripe but not too soft, or it will break apart. I put figs on a white-hot grill (any cooler and they stick), count to ten, flip them, count to five, pull them off, serve them with olive oil and prosciutto, and they're the best thing in the world. —Vitaly Paley, chef-owner of Imperial by Vitaly Paley, Paley's Place, and Portland Penny Diner in Portland, Oregon

SECRETS OF THE GRILL

Best Baste

Next time you're at the butcher, ask for leftover fat scraps trimmed from dry-aged beef, then render the fat and use it to baste a steak; it will enrich the meat's natural beefy flavor.

Salt and Smoke

I like to season the steak with a blend of coarse smoked sea salt and seaweed salt to enhance its smoky grilled flavor and add umami and crunch.

Souped-Up Sauce

Instead of sticky-sweet bottled steak sauces, I prefer my own concoction. Packed full of garlic, hot and sweet peppers, fish sauce, and herbs, it adds punch to the flavor of the charred meat.

Clean Heat

The ultimate crust requires a fast kiss of heat over immaculate blazing coals. Binchotan, a traditional Japanese charcoal that burns hot and clean, is my go-to.

GRILLED RIB EYE WITH SWEET-HOT PEPPER SAUCE

SERVES 2

Chef Craig Koketsu brings extra luxury to a dry-aged rib eye by basting it in rendered beef fat. A chunky chile and herb sauce makes a piquant side dish. For hard-to-find ingredients, see page 108.

- 1/4 cup canola oil
- 6 cloves garlic, peeled
- 2 tbsp. olive oil
- 1 1/2 tbsp. finely chopped parsley
- 1 tbsp. finely chopped oregano
- 1 tsp. fish sauce
- 4 pickled Calabrian or hot cherry peppers, seeded
- 4 pickled sweet cherry peppers, seeded
- Smoked sea salt and seaweed salt, or kosher salt, to taste
- Freshly ground black pepper, to taste
- 1/2 lb. dry-aged beef fat, trimmed
- 1 24-oz. bone-in prime dry-aged rib-eye steak

1 Simmer canola oil and garlic in a 1-qt. saucepan over medium heat until garlic is tender, 4–6 minutes. Strain, discarding oil, and purée garlic in a food processor until smooth. Add olive oil, parsley, oregano, fish sauce, peppers, salts, and pepper; pulse into a thick sauce.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill beef fat, flipping once, until slightly charred, 2–3 minutes; transfer to a 10" oven-proof skillet and place on grill. Cook until fat is melted, 20–30 minutes.

3 Season steak with salts and pepper; grill, flipping once, until browned, 6–8 minutes. Using a brush, baste steak with rendered fat; continue to grill, flipping and basting as needed, until slightly charred and cooked to desired doneness, 6–8 minutes for medium rare or until an instant-read thermometer reads 125°. Rest steak 5 minutes; serve with sauce.

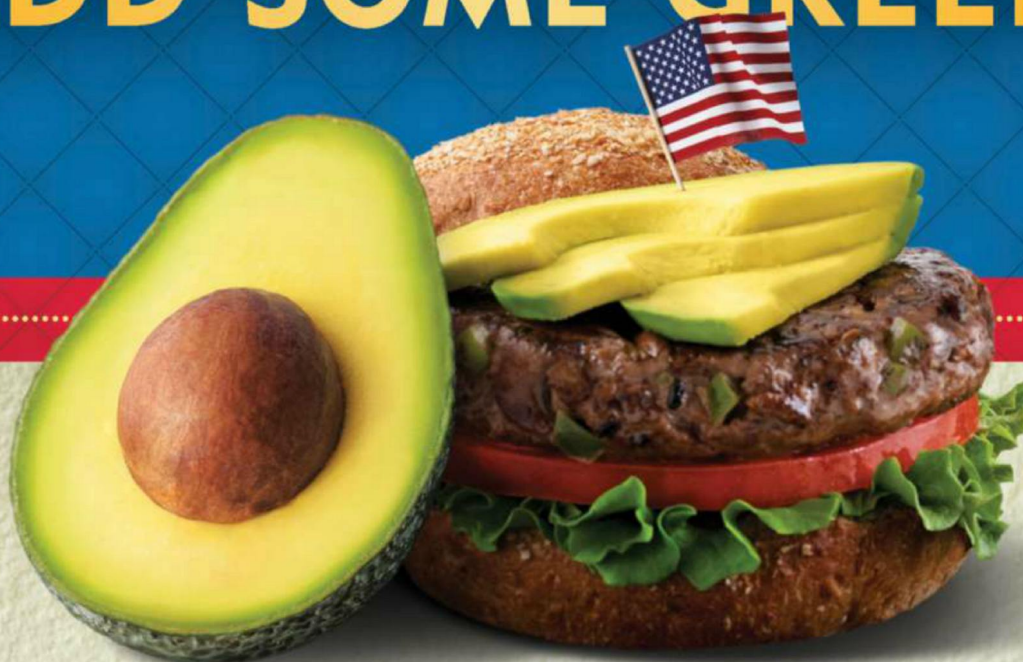
TODD COLEMAN

Steak

I spend a lot of time cooking indoors in restaurant kitchens, but I relish any chance I get to be outside grilling over an open fire. The sun and fresh air, the aroma, the flames—it's a hard activity to beat. When I'm using a leaner cut like a rib eye, I like to cook my steak in a slightly unconventional way: After a sear over a super-hot fire, I move it away from the hottest coals and baste it in rendered dry-aged beef fat, which adds incomparable depth of flavor. I then finish with another last-minute sear for a beautifully charred crust. —Craig Koketsu, chef-partner of New York City's *Quality Meats*



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ART OF THE PARRILLA

In Uruguay, a nation of gauchos and cattle, nearly every cook has a way with the grill



“Al aire libre.” Loosely, it means “free air” in Spanish—the great outdoors. On a rocky hilltop in the Uruguayan countryside, this lyrical idiom caught my attention as *asado* cooks raked and shoveled hot coals from towering wood pyres into shallow pits where whole lambs, suckling pigs, chickens, and a heap of sausages sputtered on iron spits and tilted racks. Dripping fat and juices, the crackle of bones and crisping skin were deftly accomplished with searing heat from untamed flames and dying embers. Standing there among sun-scorched gauchos with blades thrust in their belts, I felt the macho spec-

tacle perfectly suited to this wild, wind-blasted landscape.

In Uruguay, a country where nearly 80 percent of the land is available for grazing livestock, grilling is everywhere. The custom of *asado*, or whole-animal grilling on a cross or spit, and its slightly tamer *parrilla* variation, where cuts of meat are placed on a grill top, can be observed from the capital of Montevideo to dusty pueblos east of Río de la Plata. (continued on page 78)

Chef Matias Sanjurjo grills provolone-stuffed peppers, steaks, and other foods at Estancia Vik, a ranch in José Ignacio, Uruguay.

JAMES FISHER



Gaúcho Mario Fernández grills sausages in the southeastern Uruguayan countryside. Facing page: *ojo de bife con chimichurri*, whole boneless rib eye with chimichurri.

★ OJO DE BIFE CON CHIMICHURRI

(Whole Boneless Rib Eye with Chimichurri)

SERVES 2-4

A saltwater brine prevents fresh herbs from discoloring in the zesty chimichurri that dresses this succulent rib eye, adapted from a recipe in Francis Mallmann's *Seven Fires* (Artisan, 2009).

- 1 tbsp. kosher salt, plus more to taste
- 1 cup finely chopped parsley
- $\frac{3}{4}$ cup finely chopped oregano
- $1\frac{1}{2}$ tsp. crushed red chile flakes
- $\frac{1}{3}$ cup olive oil
- $\frac{1}{4}$ cup red wine vinegar
- 8 cloves garlic, finely chopped
- Freshly ground black pepper, to taste
- 2 lb. boneless rib eye

1 Bring 1 tbsp. salt and 1 cup water to a boil in a 1-qt. saucepan; let cool. Whisk parsley, oregano, chile flakes, oil, vinegar, garlic, and pepper in a bowl. Stir in salt water mixture; let chimichurri sit at least 30 minutes.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Pat rib eye dry with paper towels and season generously with salt and pepper. Grill on hottest part of grill, turning as needed, until browned on all sides, 15-20 minutes. Move rib eye to cooler side of grill; continue to grill until cooked to desired doneness, 25-30 minutes more for medium rare, or until an instant-read thermometer inserted into the thickest part of the steak reads 125°. If the outside starts to burn before the steak is fully cooked, move to the cooler side of the grill until done. Rest meat 20 minutes before slicing; serve with chimichurri.

GAMBAS AL AJILLO

(Chile-Garlic Shrimp)

SERVES 4

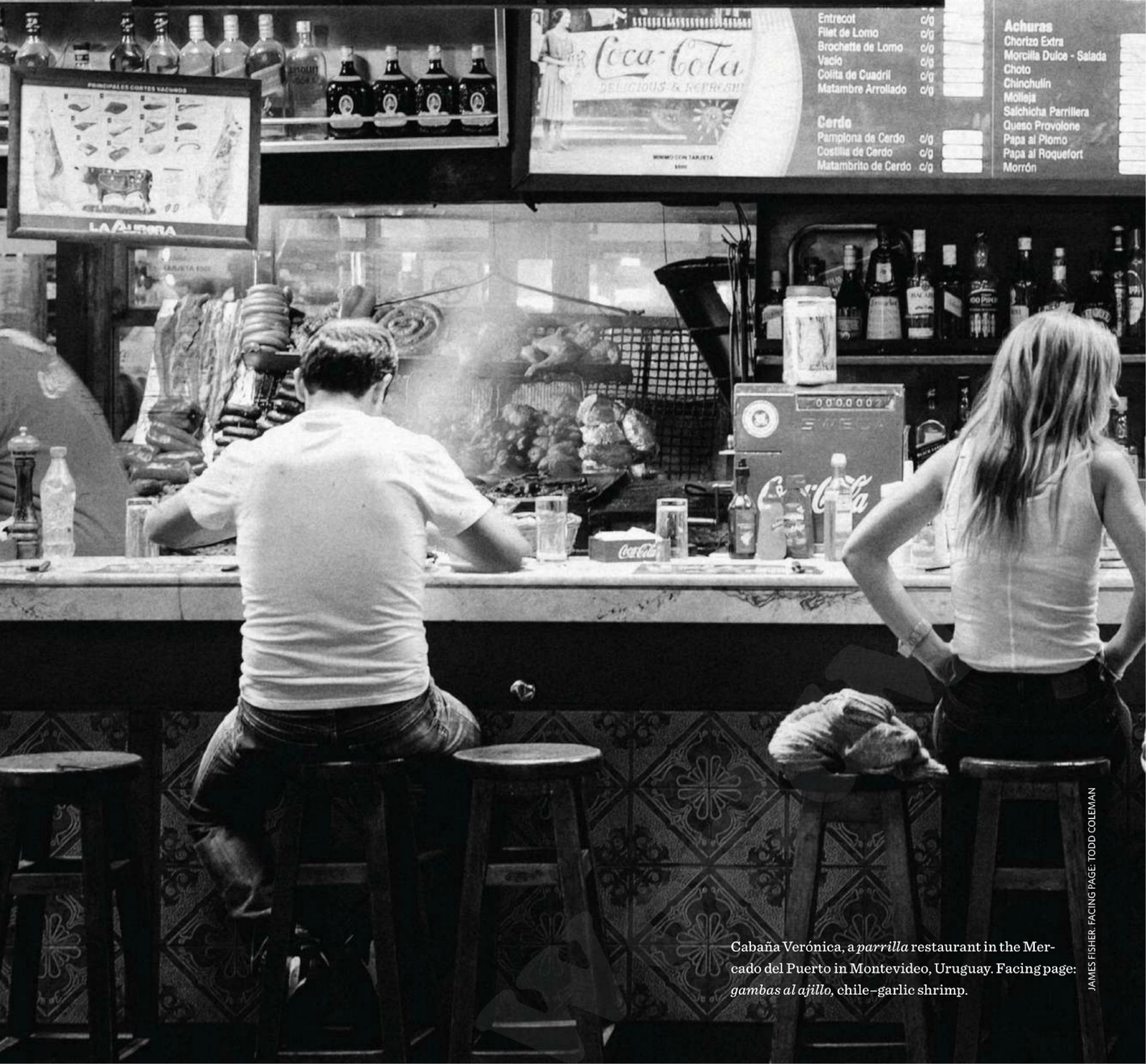
In the fishing village of José Ignacio on Uruguay's southern coast, the cooks at Parador La Huella restaurant prepare these shrimp in *cazuelas*, earthenware dishes, placed directly on the grill (see page 108). A cast-iron skillet works just as well.

- $\frac{3}{4}$ cup olive oil
- 10 cloves garlic, finely chopped
- 4-6 small fresh red Thai chiles
- $1\frac{1}{2}$ lb. raw medium shrimp, peeled and deveined, tails removed
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. roughly chopped parsley, for garnish
- Rustic country bread, for serving

Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Heat a *cazuela* or 10" cast-iron skillet on the grill until hot. Add oil, garlic, and chiles; cook, stirring occasionally, until garlic is golden, 3-5 minutes. Add shrimp, salt, and pepper; stir to coat in hot oil, and cook until shrimp are pink and cooked through, 2-3 minutes more. If the outside starts to burn before the shrimp are fully cooked, move *cazuela* to the cooler side of the grill until done. Stir in parsley and serve with bread on the side for dipping.



Salón Climatizado



Cabaña Verónica, a parrilla restaurant in the Mercado del Puerto in Montevideo, Uruguay. Facing page: gambas al ajillo, chile-garlic shrimp.

(continued from page 73) On a recent visit, I ate beef short ribs at El Palenque, a grilling restaurant in Montevideo's Mercado del Puerto; scooped shrimp from a *cazuela* of sizzling oil set atop a grill at an eatery right next door to the Atlantic; marveled at cooks at a rodeo preparing *asado con cuero*, a cow cooked with its hide attached; sipped *tannat* wine at a cattle ranch as cinders spiraled heavenward. With each meal I gained respect for *asadors* who could nudge russet coals into just the right position to crust up a rib eye, keeping its insides red and juicy, to be slathered with chimichurri sauce. It was this skillful manipulation of heat that impressed me most. Uruguayans prefer their grill tops to be canted at a 45-degree angle; along the sloped grate with its range of temperatures and proximities to the flame, they slowly, carefully navigate the relationship between meat and fire.

At a cookout in the rugged countryside with Francis Mallmann, a chef and cookbook author renowned for his *asado*, grizzled men lit hand-rolled cigarettes and leaned on iron poker. Mallmann, who comes from Argentina but spends an abundance of time tending fires in Uruguay, offered me rosy cracklings from a pig just freed of its spit bindings. They were smoky, fragrant. "Patience is one of the most important ingredients," he told me. "You can never be in a hurry." —Shane Mitchell, *SAVEUR* contributing editor

HOT LINKS

Because they cook faster than large cuts of meat, chef Francis Mallmann serves *salchicha parrillera* (see page 108), a beef and pork chorizo, and other sausages as appetizers. He winds long sausages into coils so that they're compact and easy to maneuver on the grill and cooks them over low heat.

FIRE AND WATER



All along
Jamaica's
southwest

coast, dories row ashore loaded with the day's catch—grouper, amberjack, red snapper. Fishmongers hawk their offerings with calls of "de jack real fresh, jah mon."

Some ends up at restaurants like Alligator Pond's Little Ochie, where fish is grilled over allspice logs. But many never make it off the shore. Walking along Galleon Beach one morning, a just-bought ripe pineapple in hand, I ran into my friend Dennis Abrahams, a boat captain, who was building a fire from driftwood on the beach. With nothing more than snapper fresh from his net, my fruit, a handful of Scotch bonnet peppers, and some seawater in lieu of a saltshaker, he cooked. As the fish sizzled on a metal saucer, he squeezed a chunk of pineapple in his fist, the juice splashing on the snapper's charred skin. He scooped a fish off the grill with his machete, plated it on some wide sea grape leaves, and handed it to me. The sweet-tart fruit underscored the clean taste of fish fresh off the reef. I ate with my hands. What did I care? The sea was right there, ready to rinse me clean. —S.M.

GRILLED SNAPPER WITH HABANERO AND SCALLIONS

SERVES 2

The chile heat brings out the sweetness of whole red snapper in this Jamaican recipe; a burst of freshly squeezed pineapple juice adds another bright note. Grilling fish on a *plancha* (see page 108) or cast-iron griddle prevents it from falling apart.

- 1 1-lb. whole red snapper, scaled and cleaned
- Kosher salt and freshly ground black pepper, to taste
- 5 cloves garlic, roughly chopped
- 4 sprigs thyme
- 1 large habanero chile, stemmed, seeded, and thinly sliced
- ¼ cup olive oil
- Juice of 1 lime
- 6 scallions
- ½ small white onion, thinly sliced
- 1 wedge of fresh pineapple (optional)

1 Season the cavity of the fish with salt and pepper. Stuff with garlic, thyme, and ¼ of the chile. Rub outside of fish with oil, lime juice, salt, and pepper; refrigerate 20 minutes.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Heat a *plancha* or flat cast-iron griddle over coals until very hot. Grill fish on *plancha*, flipping once, until charred in spots and cooked through, 12–15 minutes. If you like, squeeze fresh pineapple juice over fish; transfer to a serving platter. If outside starts to burn before fish is fully cooked, move *plancha* to cooler section of grill until done. Clean pan and grill remaining chile with scallions and onions until slightly charred and wilted, 5–7 minutes; serve over fish.



Boat captain Dennis Abrahams grills fresh-caught red snapper on Galleon Beach in Saint Elizabeth Parish, Jamaica.

★ GAI YAHNG

(Thai Grilled Chicken with Sweet Chile Sauce)

SERVES 4

Though the chicken is normally spatchcocked for this smoky Thai specialty, cutting it into pieces works just as well. Cilantro leaves and stems are a fine substitute for the cilantro root traditionally used in this dish.

- 1 3-4-lb. chicken, cut into 8 pieces
- 1 cup roughly chopped cilantro leaves and stems
- 1/3 cup soy sauce
- 2 tbsp. canola oil
- 2 1/2 tsp. ground white pepper
- 15 cloves garlic, peeled (10 whole, 5 finely chopped)
- 1 cup sugar
- 1/2 cup white vinegar
- Kosher salt, to taste
- 1 tbsp. crushed red chile flakes

1 Place chicken in a 9" x 13" baking dish. Pulse cilantro, soy sauce, oil, white pepper, and 10 whole garlic cloves in a food processor until smooth; rub 3/4 marinade over chicken. Cover with plastic wrap; refrigerate overnight. Reserve remaining marinade.

2 Bring chopped garlic, sugar, vinegar, salt, and 1 cup water to a boil in a 2-qt. saucepan. Cook, stirring, until sauce is reduced by half, 12-15 minutes. Stir in chile flakes; let sauce cool.

3 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Grill chicken on hottest part of grill, turning as needed, and using a brush, baste chicken with reserved marinade, until slightly charred and cooked through, 25-30 minutes, or until an instant-read thermometer inserted into thickest part of thigh reads 165°. If the outside starts to burn before the chicken is fully cooked, move to the cooler side of the grill until done. Serve with chile sauce on the side.



A cook prepares Thai grilled chicken at a restaurant in the city of Khon Kaen.

BEST BIRD



One of the most delicious things

I've eaten in all my travels to Thailand is gai yahng, grilled chicken, a specialty of Isaan, a province in the country's northeast. For this dish, cooks favor lean birds with hardly any fat on them. The chickens are split, splayed, and clamped onto bamboo stakes that keep them flat. Before they're grilled over charcoal, they're rubbed with herbs, spices, and aromatics: cilantro root, white pepper, garlic. Since Thai cooks want the flavors of these ingredients to shine, they avoid charring their birds too much, cooking them high up above a low fire. If the coals get too hot or start to send up flames, they'll sprinkle damp ash over them to cool the fire down. The end result is a subtly smoky bird that gets chopped into pieces you eat with your hands, dipping them in naam jim kai, a sauce of red chiles, garlic, sugar, and vinegar that's a perfect counterpart to the chicken's greasy goodness. —Andy Ricker, chef-owner of Pok Pok restaurants in New York City and Portland, Oregon



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SECRETS OF THE GRILL

Choice Cuts

Baby back ribs, from the pork loin, cook quickly, are generously marbled, and are easy to handle. Spare ribs are longer and thicker, with a handsome curvature perfect for gnawing. They're meatier, though, so they'll take longer to cook.

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Ignore those who tell you to boil or bake ribs before grilling: Both methods draw out that precious meaty flavor you want in a rib.

The Flavor 3-Step

Build flavor at three key points: with a rub, marinade, or brine before grilling; by basting with a marinade, mop sauce, or butter during cooking; and with a sauce or salsa when serving.

Ribs

I've met cooks all over the globe who have rhapsodized over the primal pleasure of eating ribs, holding them in hand and eating the charred meat straight off the bone. Ribs take as many forms as there are places where they're cooked, and it's easy to replicate lots of them at home: Blast a rack of baby backs with garlic and fish sauce and they'll taste just like ones you'd find in Cambodia; marinate a lamb rib with ginger and yogurt and it takes on an Indian tandoori flavor. What a delectable way to keep such an ancient way of eating alive. —*Steven Raichlen, author of Best Ribs Ever (Workman Publishing, 2012)*



Rack 'Em Up
A metal rib rack (see page 108), which cradles the ribs vertically above the grate, allows fat to drain off and leaves room on the grill for other foods.



Built-In Timer
When ribs are ready, the meat will shrink back from the end of the bone $\frac{1}{4}$ inch on baby backs and $\frac{1}{2}$ inch on spareribs. Another test of doneness: You should be able to pull the meat apart with your fingers.

CHRONG CHOMNEI JROK OENG
(Cambodian-Style Ginger Lemongrass Baby Backs)
SERVES 4-6
These Asian ribs (pictured at left) are marinated in a pungent paste.

- 2 racks (3 lb.) baby back ribs
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{3}$ cup fish sauce
- $\frac{1}{4}$ cup soy sauce
- 2 tbsp. canola oil
- 14 cloves garlic, peeled (10 whole, 4 minced)
- 4 stalks lemongrass, trimmed and thinly sliced
- 2 shallots, sliced
- 1 4"-piece ginger, peeled and sliced
- Kosher salt and freshly ground black pepper, to taste
- $\frac{1}{4}$ cup granulated sugar
- 2 tbsp. lime juice
- 3 fresh red Thai chiles, sliced
- $\frac{1}{2}$ carrot, julienned

1 Place ribs in a roasting pan. Purée brown sugar and 3 tbsp. fish sauce, plus soy sauce, oil, whole garlic cloves, lemongrass, shallots, ginger, salt, and pepper in a food processor until smooth; rub paste over ribs. Cover and refrigerate overnight.

2 Bring minced garlic and remaining fish sauce, plus granulated sugar, lime juice, and 1 cup water to a boil in a 1-qt. saucepan. Remove sauce from heat and stir in chiles and carrots; let cool. Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill ribs until slightly charred and tender, 45 minutes to 1 hour. If the outside starts to burn before the ribs are fully cooked, move them to the cooler section of the grill and continue to cook until tender. Rest ribs 20 minutes; slice into individual ribs. Serve with sauce.

COSTILLAS ADOBADAS
(Mexican Pork Spareribs)
SERVES 6-8
Adding soaked wood chips to roaring hot charcoal amplifies the

smoky flavor of these chile-rubbed spareribs (facing page, far left).

- 2 racks (6 lb.) St. Louis-style pork spareribs
- 16 dried guajillo or ancho chiles (see page 108), seeded
- $1\frac{1}{2}$ tbsp. dried oregano
- 2 tsp. ground cinnamon
- $\frac{3}{4}$ tsp. ground cloves
- $\frac{3}{4}$ cup white vinegar
- $\frac{3}{4}$ cup orange juice
- $\frac{1}{4}$ cup canola oil
- 16 cloves garlic, roughly chopped
- 6 sprigs cilantro
- Kosher salt and freshly ground black pepper, to taste
- 4 cups oak or mesquite chips, soaked in water 1 hour, then drained (optional)
- Salsa, for serving (optional)

1 Place ribs in a roasting pan. Place chiles in a bowl and pour 4 cups of hot water over them. Soak until softened, 8-10 minutes; drain, reserving $\frac{1}{2}$ cup soaking liquid. Purée chiles, soaking liquid, oregano, cinnamon, cloves, vinegar, orange juice, oil, garlic, cilantro, salt, and pepper in a blender until smooth; rub mixture over ribs. Cover and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Place soaked wood chips, if using, over coals or in a smoke box in a gas grill. Grill ribs until slightly charred and tender, 1-1 $\frac{1}{2}$ hours. If the outside starts to burn before the ribs are fully cooked, move them to the cooler section of the grill and continue to cook until tender. Rest ribs 20 minutes; slice into individual ribs. Serve with salsa, if you like.

TANDOORI CHAMP
(Indian Lamb Ribs)
SERVES 4-6
In India these ribs (facing page, right), would be cooked in a tandoor, a clay oven. To achieve a similar oven-roasted

effect on a charcoal or gas grill, cook the ribs over indirect heat, then finish them with a sear directly over the fire.

- 2 racks (2 lb.) lamb spareribs (often called Denver ribs)
- 1 tbsp. cumin seeds
- 1 tbsp. garam masala
- 8 cloves garlic, peeled
- 1 4"-piece ginger, peeled and thinly sliced
- $\frac{1}{2}$ cup whole-milk Greek yogurt
- $\frac{1}{4}$ cup malt vinegar
- 3 tsp. cayenne pepper
- 2 tsp. ground cardamom
- $1\frac{1}{2}$ tsp. red food coloring
- 1 tsp. freshly grated nutmeg
- Kosher salt and freshly ground black pepper, to taste
- Juice of 1 lemon, plus wedges for serving
- Melted unsalted butter, for serving

1 Place ribs in a roasting pan. Heat cumin seeds and garam masala in an 8" skillet over medium heat until fragrant, about 30 seconds; let cool. Transfer to a spice grinder; grind into a fine powder. Purée garlic and ginger in a food processor until very smooth. Add the cumin and garam masala powder, plus yogurt, vinegar, cayenne, cardamom, food coloring, nutmeg, salt, pepper, and lemon juice; purée until smooth; rub mixture over ribs. Cover and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Grill ribs, flipping once, until slightly charred and tender, 45 minutes to 1 hour. If the outside starts to burn before the ribs are fully cooked, move them to the cooler section of the grill and continue to cook until tender. Rest ribs 20 minutes; slice into individual ribs. Serve with lemon wedges and melted butter.

POLLO AL AJILLO

(Panamanian Garlic Chicken)

SERVES 4

Heavily spiced and intensely garlicky, this charcoal-grilled chicken can be found at roadside restaurants all over Panama, served with rice and fresh avocado.

- 1 3-4-lb. chicken, quartered
- 3 bay leaves
- 25 cloves garlic, peeled
- 2 tsp. kosher salt, plus more to taste
- 1 cup fresh orange juice
- 1/2 cup sherry vinegar
- 2 tbsp. freshly ground black pepper
- 2 tbsp. Worcestershire sauce
- 2 tsp. ground allspice

1 Place chicken and bay leaves in a bowl. Purée garlic, salt, and 2 tbsp. water in a food processor to a smooth paste. Add juice, vinegar, black pepper, Worcestershire, and allspice; purée until smooth. Rub mixture over chicken. Cover with plastic wrap and refrigerate at least 4 hours or up to overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Remove chicken from marinade; grill on hottest part of grill, flipping once, until slightly charred and cooked through, 25-30 minutes, or until an instant-read thermometer inserted into thickest part of thigh reads 165°. If the outside starts to burn before the chicken is fully cooked, move to the cooler side of the grill until done.

GARLIC AND FLAME



Driving down the Carretera

Transistmica in Panama, I caught a whiff of smoke. Around the bend, a young woman swathed in billowing smoke caught my eye as she tended the grill outside a restaurant. Hypnotized, I pulled over and approached the cinder-block building as a dozen people, who I found out were her family members, looked on skeptically. This restaurant was their life, and after I complimented the char and aroma of the grilling chicken and asked for a taste, they warmed up to me. Grandma proudly sat mixing garlic, allspice, sherry vinegar, and orange juice, while her daughter, the grill master, made my plate. Eating juicy chicken straight from the flames, sighing with pleasure at each bite of crisp-skinned flesh dripping with garlicky marinade, we shared a moment of intensity and informality particular to the cookout, where the cook is part of the party and everyone is warmed by fire, smoke, and good company. —Todd Coleman

Mastering the grill at Los Rizos roadside restaurant in Panama.

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FIRE IN THE BELLY

Beijing's grill restaurants are home to China's greatest unsung cuisine



When I moved to Beijing four years ago and started to eat my way through the city, I was struck by the absence of grilled foods among the canon of classic dishes. It seemed that food cooked on an open flame was considered barbaric—too crude for the emperor. Even so, grills do burn in China, most often in street stalls and spare dives in rough-and-tumble neighborhoods. Though grilling isn't a part of haute cuisine in China, it is a tried and true technique of regional cooking, existing in as many colorful guises as there are provincial accents. It turns out that Beijing is home to a vibrant grilling culture, if you just know where to look.

My first lesson in finding it was to seek out the glowing red character 串 that illuminates some of the city's narrow, dark alleys. It's the symbol for *chuan*, a pictorial translation for threaded things, and a sure sign for the presence of smoky skewers. Beijingers go gaga for *chuan*, and many of the best *chuan dian*, or grilled food restaurants, are manned by Uighurs, a Muslim minority group from Xinjiang province in western China with a fondness for lamb. At these establishments, you're apt to find blue-eyed Caucasian Chinese aiming hair dryers at the coals inside a long, rectangular blackened grill to amplify

their heat, while nimble fingers turn a line of *yangrou chuan*, skewered bits of lamb, like a game of fiery foosball. Served hot, these tender morsels require little more than a light dusting of cumin, chile, and salt. *Chuan dian* offer grilled vegetables, too, often flavored to the hilt. Garlic chives, scallions, or green beans on ladder-like double skewers are basted with peppery soy-vinegar sauce and sprinkled with sugar, salt, and sometimes even powdered chicken bouillon cubes for oomph.

Among the city's *chuan dian*, there are places that specialize in grilled wings, which come seasoned in all the flavors of China and beyond: mouth-numbing Sichuan peppercorns, sweet black pepper and honey, Korean chile paste, garlic, even wasabi. My favorite chicken wing joint, Kuan Dian, is set atop a shack in Xicheng district, near central Beijing. Here, a grill in a makeshift kitchen overlooks a maze of *hutongs*, the traditional alleyway dwellings unique to Beijing, and rowdy students clamor over chicken wings that have been smoldering over charcoal embers until the blistered skin resembles a crisp veil the color of mahogany. Tubs of hot chile flakes separate the meek from the brash. Each wing is dusted to order, ranging from a timid sprinkle to what some menus call "perverted"—a double dip that coats the meat in vermilion heat.

Compared to the refined dishes of China's imperial cuisines, the method is heavy-handed and the seasonings are over-the-top, but I love this food: Eaten with bare hands, elbow-to-elbow with Beijingers from every walk of life, it's down and dirty and deeply comforting. Every time I go back for more tear-jerkingly hot wings, Beijing feels a little more like home. —Lillian Chou is a Beijing-based writer

Facing page, from top: *yangrou chuan*, Xinjiang lamb skewers; *mi zhi ji chuan*, Beijing chicken wings; and *kao xiang cong*, grilled scallion skewers.

MI ZHI JI CHUAN

(Beijing Chicken Wings)

SERVES 4

These crisp-skinned, deeply flavorful wings (pictured facing page, center) get their tingly, mouth-numbing spice from Sichuan peppercorns. For hard-to-find ingredients, see page 108.

- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{4}$ cup peanut oil
- $\frac{1}{4}$ cup Sichuan peppercorns, lightly crushed
- 2 tsp. coarsely ground black pepper, plus more to taste
- 2 tsp. honey
- 2 tsp. toasted sesame oil
- 8 cloves garlic, finely chopped
- 2 scallions, finely chopped
- 1 2"-piece ginger, peeled and finely chopped
- Kosher salt, to taste
- 2 lb. whole chicken wings (about 8), tips removed
- 6 12" bamboo skewers, soaked in water for 30 minutes
- $\frac{1}{4}$ cup brown rice vinegar
- 2 tbsp. hot sesame chile oil

1 Stir together $\frac{1}{4}$ cup soy, 1 tbsp. peanut oil, half the Sichuan peppercorns, 2 tsp. black pepper, honey, toasted sesame oil, $\frac{2}{3}$ garlic, scallions, ginger, and salt in a bowl. Add chicken wings; toss to coat. Cover and refrigerate at least 4 hours or up to overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Remove chicken from marinade and working in batches, thread 2 wings lengthwise onto a skewer; set aside. Strain marinade into a 1-qt. saucepan, discarding solids; bring to a boil and remove from heat. Brush chicken with remaining peanut oil, and season with salt and pepper. Grill wings on hottest part of grill, brushing often with marinade and turning as needed, until charred in spots and cooked

through, 12–15 minutes. If outside starts to burn before wings are cooked, move to cooler section of grill until done. Whisk remaining soy, peppercorns, and garlic, plus vinegar and hot sesame chile oil in a bowl; drizzle over wings.

KAO XIANG CONG

(Grilled Scallion Skewers)

SERVES 4–6

Double-skewering scallions (pictured facing page, bottom) ensures they don't fall through grill grates and allows for easier basting and flipping. For hard-to-find ingredients, see page 108.

- $\frac{1}{2}$ lb. large scallions, trimmed and cut into 5" pieces
- 12 6" wooden skewers, soaked in water for 30 minutes
- $\frac{1}{2}$ tsp. sugar
- 1 tsp. kosher salt, plus more to taste
- $\frac{1}{2}$ tsp. ground white pepper
- $\frac{1}{4}$ cup oyster sauce
- 3 tbsp. peanut oil
- 1 tbsp. red fermented tofu
- 1 tsp. soy sauce
- 1 tsp. black vinegar
- 1 tsp. hot sesame chile oil
- 1 tsp. tomato paste
- $\frac{1}{4}$ tsp. freshly ground black pepper
- 2 tsp. toasted sesame seeds

1 Working in batches, thread about 5 scallions onto 2 skewers. Mix $\frac{1}{2}$ tsp. sugar, 1 tsp. salt, and white pepper in a bowl; set sugar seasoning aside. Bring remaining sugar, plus oyster sauce, 1 tbsp. peanut oil, fermented tofu, soy sauce, black vinegar, hot sesame chile oil, tomato paste, black pepper, and 2 tbsp. water to a simmer in a 1-qt. saucepan. Cook, until sugar is dissolved, about 1 minute; let sauce cool.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Brush scallions with

BEYOND BLOWOUTS

Aiming a hair dryer at the coals is a trick that a lot of grill cooks in Beijing use to get their coals to the high temperatures necessary to achieve a good sear on meat. The increased air circulation feeds the fire with oxygen, making it burn more intensely.



remaining peanut oil and sprinkle with sugar seasoning. Grill scalions on hottest part of grill, brushing often with sauce and turning as needed, until slightly charred and tender, 8-10 minutes; garnish with sesame seeds.

YANGROU CHUAN

(Xinjiang Lamb Skewers)

SERVES 2-4

Tender pieces of lamb are marinated in earthy cumin, sweet oyster sauce, and fiery hot chile flakes before grilling in this classic dish (pictured top right) from China's Xinjiang province.

- 1/4 cup crushed red chile flakes
- 1/4 cup ground cumin
- 3 tbsp. peanut oil
- 2 tbsp. oyster sauce
- 1/4 tsp. ground Sichuan peppercorns (see page 108)
- 1/4 tsp. white pepper
- 3 cloves garlic, finely chopped
- 1/2 small white onion, finely chopped
- Kosher salt, to taste
- 1/2 lb. boneless lamb shoulder, trimmed and cut into 3/4" pieces
- 4 6" skewers, soaked in water for 30 minutes

1 Whisk 1 tbsp. chile flakes, 1 tbsp. cumin, the oil, oyster sauce, Sichuan peppercorns, white pepper, garlic, onions, and salt in a bowl. Add lamb; toss to coat. Cover and refrigerate at least 4 hours or up to overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Remove lamb from marinade and thread onto skewers. Sprinkle lamb with remaining chile flakes and cumin, plus salt. Grill lamb on hottest part of grill, turning as needed, until slightly charred and cooked through, 10-12 minutes. If the outside starts to burn before the lamb is cooked, move to the cooler side of the grill until done.





Get Under Its Skin

Rubbing marinade or seasonings under the chicken's skin helps keep the meat succulent and flavorful as it cooks.

Flat Top

Cooking on a plancha, a flat grill-top grid-dle, gives an even sear, perfect for delicate or quick-cooking foods like fish. Here it prevents the chicken's skin from tearing while it crisps.

Weigh It Down

Removing the backbone and flattening the bird under preheated foil-wrapped bricks helps the legs, thighs, and breasts cook at the same rate, yielding uniformly juicy meat.

Liquid Gold

After searing the chicken, baste it with the marinade while it cooks. As the liquid combines with the meat's juices, the bird's exterior becomes beautifully lacquered and caramelized.

ADOBO CHICKEN UNDER A BRICK

SERVES 2-4

Maricel Presilla's zesty Cuban-inspired marinade infuses the chicken with flavor, and grilling it flat on a *plancha* (see page 108) results in delicious crispy skin.

- 1 3-lb. chicken
- 1 lemon, thinly sliced, plus juice and zest of 2 lemons
- 1/4 cup olive oil
- 2 tbsp. dried oregano
- 2 tbsp. Spanish smoked paprika (see page 108)
- 1 1/2 tbsp. ground cumin
- 2 tsp. ground allspice
- 10 cloves garlic, peeled
- Kosher salt and freshly ground black pepper, to taste

1 Use kitchen shears to cut out and discard chicken backbone. Using your hands, flatten chicken and tuck wing tips back to keep them from burning. Loosen skin over breast and thighs and slide sliced lemons under skin; transfer to a 9" x 13" baking dish. Purée lemon juice and zest, olive oil, oregano, paprika, cumin, allspice, garlic, salt, and pepper in a food processor into a paste; rub paste over chicken. Cover and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Heat a plancha or flat cast-iron griddle over coals until very hot. Wrap a heavy brick with aluminum foil; place on grill until hot. Place chicken breast side down on the plancha and weigh down with brick. Grill chicken, flipping once, until slightly charred and cooked through, about 45 minutes or until an instant-read thermometer inserted into thickest part of thigh reads 165°. If the outside starts to burn before the chicken is fully cooked, move plancha to the cooler side of the grill until the chicken is done. Rest chicken 15-20 minutes before serving.

TODD COLEMAN

Chicken

I always do two things when grilling chicken: I flatten the bird, which helps it cook evenly, and marinate it. Marinating is a technique Latin American cooks inherited from medieval Spain. In Cuba, where I'm from, we marinate everything under the sun in an aromatic paste called *adobo* that combines garlic, cumin, oregano, and lots of fresh citrus. For even more punch, I add ground *ají molido* chiles, paprika, and lemon; a bath in this mouth-puckering concoction provides a basic underpinning of flavor that blossoms and evolves while the bird cooks. —Maricel E. Presilla, author of *Gran Cocina Latina* (W.W. Norton, 2012)

PURE FLAVOR



Bistecca alla fiorentina:

It means nothing more than steak cooked as it is in Florence, rare and barely seasoned with salt and pepper, some olive oil, and maybe a bit of rosemary. The cut is akin to our porterhouse, and the meat, aged up to a month, is lean and flavorful, traditionally from young steers of the world's most massive breed, the Chianina, a grass-fed animal from the Val di Chiana in Tuscany. This is a simple dish, the lightly charred exterior giving way to perfectly succulent meat, followed by bone, which, when gnawed on, yields the last savory bits. It's an experience not entirely replicable in the States, although Tuscan-born chef Cesare Casella of New York City's Salumeria Rosi Parmacotto restaurant approximates it skillfully with an Angus porterhouse that he turns "like a clock" while grilling to achieve an even sear. Enjoy it alongside cannellini beans with a squeeze of lemon, just as they do in Florence. —John Mariani, author of How Italian Food Conquered the World (Palgrave Macmillan, 2011)



Chef Cesare Casella of Salumeria Rosi Parmacotto presents his Tuscan-style steak.

★ BISTECCA ALLA FIORENTINA

(Florentine Steak)

SERVES 4

Brushing meat with rosemary imparts an herbal fragrance to this Italian steak (pictured left), which is traditionally served with cannellini beans and lemon wedges.

- 2 1½"-thick bone-in porterhouse steaks (3½ lb.)
- ¼ cup olive oil
- 1/4 cup kosher salt and freshly ground black pepper, to taste
- 2 sprigs rosemary
- Lemon wedges, for serving

Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Brush steaks with half the oil and season with salt and pepper. Grill on hottest part of grill, flipping once, until browned, 4–6 minutes. Using rosemary sprigs as a brush, baste steaks with remaining oil. Cook to desired doneness, 4–6 minutes more for medium rare, or until an instant-read thermometer reads 125°. If the outside starts to burn before the steak is fully cooked, move to the cooler side of the grill until done. Let steaks rest 5 minutes; slice against the grain along the bone. Serve with lemon wedges.

PARTY OUT BACK

From the fresh flavors of California to old-fashioned East Coast burgers, American backyard grilling is our favorite tradition, coast to coast

ON THE WEST COAST



I had a sort of feral Northern California childhood, on Richardson Bay north of San Francisco. I would spend my days fishing for crabs until Mom rang the dinner bell. The Greek neighbors slaughtered lambs in their driveway; the Germans kept rabbits to eat. Everybody shared. My father always grilled the Thanksgiving turkey, in a brown paper bag coated in olive oil; staples were his closure of choice.

Nowadays, I make wine for a living, so I'm in the town of Napa. But my lifestyle isn't so different from when I was a kid, at least when it comes to food; there's still meat from animals I've watched being raised and seafood straight out of the Pacific. Of course, there's also lots of wine. My friends and I are fairly young. Most of us don't own wineries. My label, Fama, is tiny; I make my chardonnay and red blend at a communal facility. So it's

MAKE IT MEATY



A lot of the flavor in grilled meat comes from dripping fat that sends up aromatic smoke when it hits the hot coals. To give asparagus and other vegetables some of this rich flavor, drizzle them with rendered meat fat just before you grill them.

not like we have tons of money. But wine-making starts with farming, and in this abundant place with its long growing season, we're lucky to eat and drink really well.

I throw tons of parties in my backyard. We set a long table on the patio surrounded by my fruit trees and raised beds and asparagus patch and bee boxes and chicken coop, and we grill on an old Weber kettle and an above-ground firepit that I "liberated" from the yard of an abandoned house nearby. Everyone brings their latest bottlings to show off.

To make the meals affordable, we share and barter. We swap wine with a pig farmer in Petaluma. This year, eight of us split four Berkshire-Duroc crossbreeds. The Berk-

shire gives good intermuscular fat, and the Duroc has a nice long belly, which I cure for bacon. It's awesome wrapped around grilled tenderloin from the same pig, stuffed with spinach from my garden, a little feta, and garlic. The loin is pretty lean, so the fatty pancetta keeps it moist, and it adds great texture when it crisps up on the grill.

Eventually, every part of those pigs gets used. I have a sausage stuffer, so I make links with the pork shoulder; I throw some roasted pasilla peppers and fresh cilantro into the mix and grill those spicy sausages up fresh. My buddy Christopher makes sticky sweet, spicy spareribs; that marinade of his—a kitchen sink concoction with hoisin sauce and cane vinegar and ginger and jalapeños—drips all over the grill, throwing up smoke and turning all crunchy and caramelly on the pork. It's a delicious mess.

For relief from the meat, we have plenty of vegetables, everything from the asparagus spears I've managed to grow to mushrooms we've foraged from the nearby woods. My friends and I coordinate what's in our gardens, so when we share the harvest, we don't just end up with 8,000 tomatoes. I grow lots of the greens. I'll pull up tight bunches of radicchio and brush them in olive oil and just char them quickly on the grill. Their bitterness balances out the rich pork.

Because I grew up on the water, I always round out the meal with seafood. I toss meaty Dungeness crabs with garlic butter or smashed lemongrass and oil. They take only a few minutes on the grill, and I can serve them right away while other things are cooking. That's my kind of dish: fast, in season, and simply prepared. It's fun being together, hanging out, drinking wine. No one wants to spend the day slaving away in the kitchen.

—Heather Munden, Fama Winery vintner

Facing page: Author Heather Munden (standing center) tends the firepit grill in her Napa backyard.

BACON-WRAPPED STUFFED PORK LOIN

SERVES 6-8

Wrapping a lean cut of meat such as pork loin in bacon helps keep it moist when grilling.

- 2 lb. boneless pork loin
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup olive oil
- 1 tsp. crushed red chile flakes
- 6 cloves garlic, finely chopped
- 1 shallot, finely chopped
- 8 cups baby spinach
- 3 oz. feta cheese, crumbled
- 12 oz. sliced bacon

1 Slice pork loin lengthwise 3/4 of the way through the middle. Lay open and season with salt and pepper. Heat oil in a 12" skillet over medium-high



heat. Add chile flakes, garlic, and shallots; cook until golden, 3-4 minutes. Add spinach; cook, stirring occasionally, until wilted, 2-3 minutes. Let cool, squeeze excess water from spinach, and finely chop; transfer to a bowl. Stir in feta, salt, and pepper. Spread mixture over pork; fold closed and wrap bacon around pork. Using butchers' string, tie pork securely at 1" intervals.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Cook pork, turning as needed, until bacon is crisp and pork is cooked through, 45 minutes to 1 hour. If outside starts to burn before the pork is fully cooked, move pork to cooler section of the grill until done. Rest pork 15 minutes before slicing.

HOISIN AND GINGER SPARERIBS

SERVES 6-8

Pork spareribs are marinated and basted in a sweet-spicy sauce in this recipe from wine-maker Christopher Vandendriessche.

- 2 racks (6 lb.) pork spareribs
- 1/2 cup hoisin sauce
- 1/3 cup cane vinegar
- 1/3 cup packed dark brown sugar
- 1/3 cup soy sauce
- 3 tbsp. sesame oil
- 10 cloves garlic, peeled
- 3 jalapeño peppers, chopped
- 1 medium red bell pepper, chopped
- 1 small white onion, chopped
- 1 6"-piece ginger, peeled and sliced
- 1 28-oz. can whole peeled tomatoes, drained
- 1 6-oz. can tomato paste
- Kosher salt, to taste



1 Place ribs in a 9" x 13" baking dish. Purée hoisin, vinegar, sugar, soy sauce, oil, garlic, jalapeños, peppers, onions, ginger, tomatoes, paste, and salt in a blender until smooth. Pour 4 cups sauce over ribs; cover with plastic wrap and refrigerate overnight. Reserve remaining sauce.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Simmer remaining sauce in a 2-qt. saucepan until reduced by a third, 8-10 minutes. Grill ribs and, using a brush, baste with reserved sauce, turning as needed until charred in spots and tender. If outside starts to burn before ribs are fully cooked, move ribs to cooler section of the grill until done. Rest ribs 20 minutes; slice into individual ribs.

FROM LEFT: TODD COLEMAN (2); BARBARA RIES (2)





ON THE EAST COAST



My parents came from Brooklyn; they grew up in apartments and didn't know anything about grilling. They cooked indoors exclusively until they moved to the suburbs. When they did start to grill, they stuck to the basics: plain hamburgers, steak, chicken—all cooked on a hibachi.

Me, I've lived on the south shore of Long Island my entire life. I've always had a yard, but I commute to New York City, work long hours, and with four kids my weekends are usually occupied. I seldom have time to get out back and grill. But when I do, I don't want to struggle with overly complicated recipes. So, like my parents, I stick to basics—but a little more jazzed

POUR A GLASS

What wines to drink with grilled foods? Reds go well with complementary flavors: fruity, spicy syrah pairs with fatty, spicy ribs; savory flank steak matches zinfandel's black fruit and oak. White wines are great for contrast: Try a bright riesling or lightly oaked chardonnay with the chile-laced chicken. —H.M.

up. My go-to grilling dishes: blue cheese-stuffed burgers with pickled mushrooms and onions, coffee-soy-marinated flank steak, and spice-rubbed chicken with duck sauce. The very first grilling axiom I learned came from my father-in-law: "Always make chicken," he told me. "It takes a long time to cook and gives you plenty of time to drink beer."

For sides, I grill red potatoes in foil then toss them with olive oil, vinegar, and herbs to serve as a warm salad. I also quick-pickle cauliflower with peppers and raisins; the pickling gives the vegetables a nice tart flavor that's a perfect counterpoint to marinated meats. All the recipes are fail-safe, their simplicity masked by a depth of flavors.

Of course, simple doesn't always mean short on preparation. The night before any cookout, I'm up late marinating steaks and chicken, then out of bed early to pickle the cauliflower and the mushrooms that top my burgers. Once my friends and family start to arrive, all carrying side dishes or beer, I head outside and the cooking

Clockwise, from top left, the spread on the outdoor table at Greg Ferro's Long Island, New York, home: spice-rubbed chicken with duck sauce, blue cheese-stuffed burgers, coffee-soy-marinated flank steak, warm red potato salad, and quick-pickled cauliflower.

BLUE CHEESE-STUFFED BURGERS

SERVES 4

Quick-pickled cremini mushrooms and red onions are a zesty foil for juicy blue cheese-stuffed burgers.

- 6 oz. cremini mushrooms, thinly sliced
- 1 red onion, thinly sliced into rings
- 1 cup red wine vinegar
- 1/2 cup olive oil
- 1 tsp. dried basil
- 1 tsp. dried oregano
- Kosher salt, to taste
- Freshly ground black pepper, to taste, plus 1 tbsp.
- 2 lb. ground beef
- 4 oz. blue cheese
- 2 tbsp. dehydrated garlic flakes
- 1 tbsp. coriander seeds
- 1/2 tsp. dill seed
- 1/2 tsp. crushed red chile flakes
- 1/2 tsp. dried onion flakes
- 4 hamburger buns, toasted
- Dijon mustard, for serving

1 Place mushrooms and onions in a bowl. Bring vinegar, oil, basil, oregano, salt, and pepper to a boil in a 1-qt. saucepan; pour over mushrooms and onions. Let cool; cover with plastic wrap and refrigerate for 1 hour.

2 Season beef with salt; divide into 4 flat patties about 1/2" thick. Place 1 oz. blue cheese into the center of each patty; fold sides of meat up and over cheese. In a spice grinder, grind 1 tbsp. black pepper, garlic flakes, coriander, dill, chile flakes, and onion flakes into a coarse powder. Rub spice mixture over each burger, coating it completely.

3 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Grill burgers, flipping them once, until cooked to desired doneness, about 12 minutes for medium rare. If outside starts to burn before burgers are cooked, move to cooler section of grill until

done. Serve on buns with pickled mushrooms, red onions, and Dijon mustard.

COFFEE-SOY-MARINATED FLANK STEAK

SERVES 6-8

Strong coffee pairs with soy sauce and lightly caramelized garlic and onions in a marinade for ultra juicy flank steak.

- 4 tbsp. unsalted butter
- 8 cloves garlic, roughly chopped
- 1 large yellow onion, roughly chopped
- 1 cup strong coffee
- 1 cup soy sauce
- 1/4 cup Worcestershire sauce
- 3 tbsp. white vinegar
- 1 tsp. crushed red chile flakes
- 1/2 tsp. dried oregano
- Kosher salt, to taste
- 1 2-lb. flank steak

1 Melt butter in a 12" skillet over medium-high heat. Add garlic and onions; cook until slightly caramelized, 12-15 minutes, and transfer to a bowl. Whisk in coffee, soy, Worcestershire, vinegar, chile flakes, oregano, and salt. Reserve 1 cup marinade. Add steak to bowl; cover with plastic wrap and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Remove steak from marinade and grill, flipping once, until browned, about 10 minutes. Using a brush, baste with reserved marinade, turning as needed until cooked to desired doneness, 15-20 minutes for medium rare. If outside starts to burn before steak is cooked, move to cooler section of grill until done. Rest steak 10 minutes; slice thinly on the bias.

SPICE-RUBBED CHICKEN WITH DUCK SAUCE

SERVES 4

The fiery rub on this chicken is balanced by

a basting of sweet-sour duck sauce.

- 1 3-4-lb. chicken, cut into 8 pieces
- 1/3 cup olive oil
- 3 tbsp. paprika
- 2 tbsp. dark red chile powder
- 1 tbsp. cayenne
- 1 tbsp. ground cumin
- 1 tbsp. dried oregano
- 1 tbsp. dried rosemary
- 1 tbsp. dried thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 cups Chinese duck sauce

1 Place chicken in a bowl. Mix oil, paprika, chile powder, cayenne, cumin, oregano, rosemary, thyme, salt, and pepper in a bowl; rub mixture over chicken. Cover with plastic wrap and refrigerate overnight.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Remove chicken from marinade; grill, flipping once, until browned, 10-12 minutes. Using a brush, baste occasionally with duck sauce until caramelized and cooked through, about 15 minutes. If outside starts to burn before chicken is cooked, move chicken to cooler section of the grill until done.

QUICK-PICKLED CAULIFLOWER

SERVES 6-8

A quick pickle of cauliflower, peppers, and golden raisins is an acidic counterpoint to grilled flank steak.

- Kosher salt, to taste
- 1 head cauliflower (about 1 lb.), cut into 1" florets
- 1 large red bell pepper, sliced
- 1/2 cup golden raisins
- 8 jarred pepperoncini peppers, thinly sliced
- 1 small yellow onion, thinly sliced
- 1 cup olive oil
- 10 cloves garlic, thinly sliced
- 3/4 cup red wine vinegar

- 1/3 cup sugar
- 2 tbsp. black peppercorns
- 3 bay leaves
- 2 tbsp. finely chopped oregano
- 2 tbsp. finely chopped thyme

1 Bring a large pot of salted water to a boil. Cook cauliflower until tender, 2-4 minutes. Using a slotted spoon, transfer cauliflower to a bowl of ice water. Repeat with bell peppers. Drain vegetables and transfer to a bowl with raisins, pepperoncini, and onions.

2 Heat oil and garlic in a 1-qt. saucepan over medium-high heat. Cook until golden, 10-12 minutes. Add vinegar, sugar, pepper, corns, and bay leaves; boil. Cook until sugar is dissolved, 1-2 minutes. Stir in oregano and thyme; pour over vegetables and toss to combine. Chill before serving.

WARM RED POTATO SALAD

SERVES 6-8

Tender grilled red-skinned potatoes are doused in herb vinaigrette in this warm salad.

- 3 lb. medium waxy red potatoes
- 1 large red onion, roughly chopped
- 3/4 cup olive oil
- 1/2 cup red wine vinegar
- 1/3 cup roughly chopped parsley
- 1/4 cup roughly chopped oregano
- Kosher salt and freshly ground black pepper, to taste

Heat a charcoal grill or set a gas grill to high; bank coals or turn burner off on one side (see "Grilling 101," page 98). Using a fork, prick potatoes all over and wrap individually in foil; grill on the cooler section of grill, turning as needed, until tender, about 45 minutes. Unwrap and slice about 1/2" thick; transfer to a serving platter. Whisk onions, oil, vinegar, parsley, oregano, salt, and pepper in a bowl; pour over potatoes. Serve warm.

becomes more of a collaborative effort—all the guys help me man the grills.

The chicken goes on first. I build the hot coals up like a pyramid in the middle of my faithful Weber kettle grill, then place the parts close around the pyramid. Once they get a good char going, I move them to the outside of the grill, as far away from that blazing direct heat as possible, then cover the kettle and let them cook slowly and evenly, so the skin is crispy and the meat is nice and moist.

Meanwhile, I get my gas grill going for the burgers. Unlike wood or coals, gas burns consistently at the same temperature. By timing how long the patties are on the grill, I can accurately judge their doneness without piercing them, which would release the meat's juices and dry out the burgers.

Finally, when the chicken is cooked and I've moved it to a platter, I carefully lift the grate and knock the coals down a bit to form a pile roughly the same shape as the

THE TIP

Rest meat like pork loin or flank steak for a few minutes before carving. Residual heat finishes cooking its center. Then, as the meat cools, it firms up, helping it retain juices that might otherwise spill out onto the cutting board.

flank steak, leaving the flame as high as possible. The goal is to sear the outside of the meat yet keep the center rare. I hit that steak with the basting brush so often that somebody—usually my wiseass brother Tom—invariably shouts out: “Whaddaya think, you’re painting the Sistine Chapel?” But all that basting really does help keep the meat moist while that tasty crust starts to form.

When the steak is done, I let it rest for about 10 minutes, so the juices have time to distribute evenly within it. Then I slice it thin and at an angle against the grain. Of course, what we call the grain is actually just muscle fiber, which is really tough to chew. So this carving method of mine reduces the amount of fiber in each bite, making my steaks a lot easier to eat. After I slice things up, I serve my family and friends, put down my knife, and pick up a well-deserved beer. Why not? My work is done—at least until the kids break out the Jiffy Pop. —Greg Ferro



OUR 10 FAVORITE GRILLS

1 Char-Broil TRU-Infrared Commercial Grill \$500; charbroil.com
Great for fast, hot cooking, this big gas grill cranks to 700 degrees.

2 Coleman RoadTrip Grill LX \$190; colemangrills.com
With a towing handle, wheels, and side prep tables, this folding propane grill is made for picnics.

3 Meco Square Utility Grill \$69; amazon.com
The tilting grate varies distances from the fire for cooking well-done and rare meat simultaneously.

4 Weber Smokey Joe Silver \$33; amazon.com
This miniature take on the Weber kettle is designed for grilling in small spaces.

5 Rösle Charcoal Grill \$400; rosleusa.com
High-domed enough for whole turkeys, this model boasts a thermometer display and wraparound tool rail.

6 #22 Old Smokey Charcoal Grill \$64; oldsmokey.com
The 21-inch-diameter jumbo version of this lightweight no-frills classic makes cooking for a crowd a snap.

7 Lodge Sportsman's Grill \$145; lodgemfg.com
This nonstick cast-iron hibachi has a flip-down door to make feeding coals easy.

8 XLarge Big Green Egg Grill \$1,199; biggreenegg.com
Based on ancient Asian cooking vessels, this ceramic grill cooks from 200 to 750 degrees. Close the lid and it's a smoker.

9 Kalamazoo Hybrid Fire Freestanding Grill Starting at \$11,295; kalamazoofood.com
A jack-of-all-trades for gas, charcoal, wood flame, and rotisserie grilling.

10 The Grillworks Dual 42 CRE \$8,975; grillworks.com
This wood-fired rig sports a rotisserie, plus crankwheels to adjust the heights of its cooking surfaces.

—Michelle Betters

SECRETS OF THE GRILL

Onion's One-Two Punch

Thick slices of onion do double duty: When raw in the marinade, they lend sharp flavor to the meat; threaded on the skewer with the lamb, they add sweet, crunchy contrast.

Second Act

Reserve the marinade, cook it down, and use it to baste kebabs as they grill. As the marinade caramelizes on the meat's surface, it creates a flavorful crust.

Go Fat Over Lean

Fatty cuts of meat are great for kebabs: As they cook, the fat melts, moistening the meat and resulting in a tender kebab with nice char.

SHASHLIK

(Russian Lamb Kebab with Tomato-Prune Sauce)

SERVES 6-8

Robust lamb and onion kebabs steeped in a tenderizing seltzer and vinegar marinade are paired with a sauce of tomatoes, prunes, and herbs.

- 1/2 cup minced dill
- 1/2 cup seltzer water
- 2 tbsp. white vinegar
- 1 1/2 tbsp. ground coriander
- 1 1/2 tbsp. paprika
- 1 tsp. ground cumin
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 lb. boneless lamb shoulder, cut into 2" pieces
- 3 small yellow onions (2 cut into 2" wedges, 1 minced)
- 1/4 cup olive oil
- 5 cloves garlic, minced
- 3 tbsp. tomato paste
- 1 tsp. crushed red chile flakes
- 16 pitted prunes, roughly chopped
- 1 28-oz. can whole peeled tomatoes in juice, crushed
- 1 cup minced cilantro
- 1/2 cup minced parsley
- 1 tbsp. lemon juice
- 2 12" metal skewers

1 Combine half the dill with seltzer, vinegar, 1 tsp. coriander, and paprika, cumin, salt, and pepper in a bowl. Add lamb and onion wedges; cover and chill overnight.

2 Heat oil in a 4-qt. saucepan over medium heat. Add minced onion and garlic; cook 6-8 minutes. Add remaining coriander, plus paste, chile flakes, prunes, salt, and pepper; cook until caramelized, 2-3 minutes. Add tomatoes; simmer. Cook until thick, 15-20 minutes. Stir in remaining dill, plus cilantro, parsley, and juice.

3 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Thread lamb and onions onto skewers. Grill over coals, turning as needed, until cooked to desired doneness, 18-20 minutes for medium rare. If outside burns before lamb is cooked, move to cooler side of grill until done. Serve with sauce.

TODD COLEMAN

Kebabs

In countries surrounding Eurasia's Caucasus Mountains, people have been cooking their meat on swords, sticks, and skewers over an open fire for eight centuries. My Russian family keeps the tradition alive each summer, balancing skewers of marinated lamb shoulder and onions over coals on a *mangal*, a grateless grill. We serve them traditionally, slathered in salty, tangy sauces, which perfectly complement the richness of the meat. —Juliya Madorskaya



Korean barbecue is a feast for all the senses



This is what happened the night I fell in love with my Korean barbecue waitress. Admittedly, things got off to a rocky start. The tabletop grill had fired up gamely, searing meat like a cattle brand, but then began losing its will. When our server arrived with a platter of raw garlic-studded pork belly, I began to worry. I pictured her laying that marbled meat onto the lukewarm surface, where the slab would settle into a deflated burble of steaming pork. I have, I'm sorry to say, seen it happen before.

This is not how it's supposed to be. The primal pleasure I crave from Korean barbecue comes from searing and charring. Warmish grills are an affront to every cook and eater. Going out for Korean barbecue should mean sitting before a grate that's grown brutally hot over a bed of glowing coals. (Or, okay, fine, gas flames, but plenty of them, please.) Servers bring platters of sliced meat—old school places usually specialize in just a few cuts, such as beef short ribs or pork belly—sometimes covered in a marinade of soy sauce, garlic, and sugar. But marinated or not, the meat should hit the metal like a judg-

Short ribs, kimchi, and garlic are grilled at the table at New York Kom Tang Soot Bul House restaurant in Manhattan.

ment, throwing smoke, before you wrap it in pieces of lettuce, swiping on salty bean paste and spiking it with spicy kimchi.

Some cultures celebrate grilled meat in its naked, unadorned state, but Korean barbecue is all about harmonizing it with strong elements so that each little parcel of lettuce can be a different experience from the one that came before. This is its beauty: the interplay of sizzling just-cooked pork belly and cool sweet-sour cured daikon. The chew of beef, the crispness of pickles, the tenderness of greens. The bite of raw garlic, the trailing depth of sauces made from fermented beans, maybe a little dip in nutty sesame oil. And all bound together by the bitter savor of char.

So what about my char? Would I not get my char tonight? Would the server throw our belly on to steam, rushing off to deal with her other tables? But then she shook her head and waved her hand, dispelling my worries in an instant. "I have another grill, hot, in the other room. Okay if I cook it there?" she asked. When she came back, smiling, she showed us the seared pork, its aromatic, sputtering hot fat showering us in a fine mist. I had never felt more cared for, more understood. We picked up our lettuce leaves, ready to make magic. —*Francis Lam, editor-at-large, Clarkson Potter*



CUTTING KALBI



1



2



3



4



5

Most Asian markets sell sliced beef short ribs, or *kalbi*, to use in Korean barbecue. If you opt to cut them yourself, aim to make them as thin as possible—placing the short ribs in the freezer for 15 to 20 minutes before slicing and using a sharp knife helps. 1 Position short ribs bone-down on a work surface and, using a sharp knife, cut ribs between each bone into individual pieces. 2 Working with one piece at a time, start to make a lateral cut just above the bone, 3 slicing almost all the way through the meat, leaving it attached at one end. Open and flatten the sliced meat like a book. 4 Repeat this step, making another partial lateral cut into the meat and unfolding the slice. 5 Continue slicing and unfolding until the rib resembles a long, thin ribbon attached to the bone at one side.

KALBI (Korean Grilled Beef Ribs)

SERVES 4

Pineapple juice sweetens and tenderizes the beef short ribs in this classic Korean grilled dish (pictured at left). Ask your butcher for bone-in short ribs cut in half crosswise.

- 1 lb. bone-in beef short ribs, cut crosswise, about 3" thick
- ½ cup fresh pineapple juice
- ¼ cup soy sauce
- ¼ cup sugar
- 2 tbsp. rice wine vinegar
- 2 tbsp. sesame oil
- 2 tbsp. sesame seeds, lightly toasted, plus more for garnish
- 2 tsp. freshly ground black pepper
- 5 cloves garlic, mashed into a paste
- 1 small white onion, grated
- 2 scallions, thinly sliced
- Gochujang (Korean hot pepper paste; see page 108), for serving
- Kimchi, for serving (optional)
- Green leaf lettuce, for wrapping

1 Slice short ribs (see "Cutting Kalbi," left); place in a bowl. Whisk juice, soy, sugar, vinegar, oil, sesame seeds, pepper, garlic, and grated onion in a bowl; rub mixture over ribs. Cover and refrigerate for 45 minutes.

2 Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side (see "Grilling 101," page 98). Brush marinade onto ribs; cook on hottest part of grill, flipping once, until charred in spots and cooked to desired doneness, 2–4 minutes for medium rare. If outside starts to burn before beef is fully cooked, move to cooler section of grill until done. Garnish with sesame seeds and scallions; serve with gochujang, kimchi, and lettuce leaves for wrapping.




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GRILLING 101

Essential equipment, tips, and techniques for great grilling



GRILLING INDOORS

Most any grilled-food recipe in this issue can be made in your oven or on a stovetop—or a combination of the two. Burgers, thin steaks, kebabs, shellfish, and other items that cook quickly can be grilled in the oven under the broiler flame (which is an upside-down grill of sorts), or you can use a cast-iron grill pan (pictured above) on the stovetop. If using a grill pan, place it over medium-high heat, then grill foods to desired doneness. (You'll know the pan is hot enough when a droplet of water sprinkled on the surface skitters across and evaporates.) For thicker cuts with longer cooking times, such as bone-in chicken, start with a sear in a hot grill pan, then transfer to a baking sheet and place in a 400° oven until cooked through. (For tough cuts, such as ribs, set oven to 300° and cook til tender.) To crisp up chicken or to add a light char to cooked steaks, place them under a broiler set to high for 1 to 2 minutes before serving.

GRILLING WITH GAS

Though charcoal smoke enhances flavor, there are reasons why many people prefer gas grills to charcoal-burning ones: they're quicker to start, easier to control, and a cinch to clean. Here are a few ways to get the most out of your gas grill: First, even if the grill's thermometer says it's reached your desired temperature, close the lid and let it stay at that temperature for half an hour before cooking. This will ensure that the grill grate

is completely heated so your food will sear properly once it hits the surface. To set up a gas grill with multiple burners for direct and indirect grilling, set half of the burners to high and the others to medium-low; use the burners on high for direct and the others for indirect grilling. If your grill only has one burner, set it to high for direct grilling, and cook foods requiring lower and slower cooking off to the side, away from the flames.

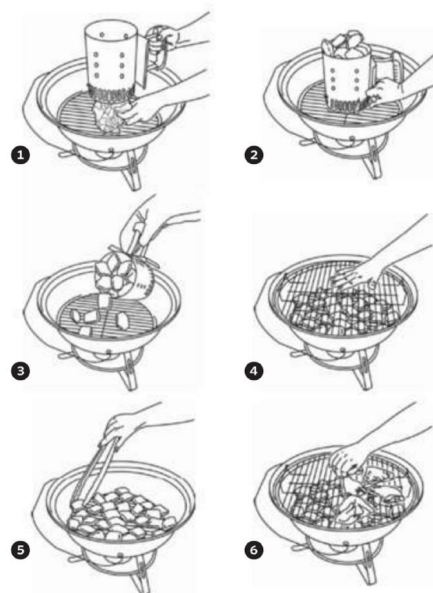


FUELS FOR THE FIRE



When it comes to grilling, a good, reliable fuel source is critical. Here are six options to consider for your next cookout. **1 Cowboy 100% Natural Hardwood Lump Charcoal** is made by burning wood in an oxygen-deprived chamber until all that's left is carbon-rich charcoal that burns quickly and intensely, great for searing burgers. Long used in Indonesia, slow-burning coconut charcoal forms the basis of **2 Coshell Briquets**. These give off a clean, neutral smoke that allows the flavors of the food to shine through. Designed to impart gas grilling with some of the benefits of cooking with charcoal, **3 Mr. Bar-B-Q Gas Grill Ceramic Briquettes** sit on the floor of the grill, where they absorb and radiate heat, increasing the ambient temperature. Juices and drippings from meats and marinades vaporize as they hit the surface of these reusable composite stones, creating aromatic smoke that seasons the food. Made from a blend of oak, hickory, and maple charcoal powders, **4 Stubb's 100% All-Natural Bar-B-Q Charcoal Briquets** burn at a lower temperature than hardwood charcoal, making them ideal for slower-cooked foods like bone-in chicken. **5 Cowboy 100% Natural Mesquite Wood Chunks** can be used in place of charcoal, and lend a pungent smokiness to food. **6 Green Light Fire Bag**, a kiln-dried firewood that comes in a recycled livestock feed sack, serves as its own fire-starter. Open one end of the bag for airflow, light the bag on fire, and let the wood burn down to embers. Matches are included.

HOW TO COOK ON A GRILL



For successful grilling, two techniques are essential: **direct grilling** and **indirect grilling**. With direct grilling, food is grilled right over hot coals where the heat is most intense. It's ideal for foods such as whole fish, shellfish, thin steaks, burgers, kebabs, and other dishes that can cook quickly at a high temperature. Indirect grilling makes use of the ambient heat a short distance away from the coals and is great for foods such as bone-in chicken and thick-cut steaks that take longer to cook all the way through; placing these foods to one side of the coals exposes them to a gentler heat, where they cook slowly over time, without burning their exterior. Since most of us tend to grill different kinds of meats and vegetables all at once, it's best to organize your grill so that it has both direct and indirect grilling zones. Such a setup lets you move foods back and forth between zones, alternating between high-heat direct grilling and lower-heat indirect grilling. Creating dual zones for a gas grill is easy (see "Grilling with Gas,"

left). Here's how to do it for a charcoal version: **1** Remove top grill grate; set a chimney starter over bottom grate. Place crumpled newspaper under chimney starter. **2** Fill starter to the top with charcoal and light newspaper with a match. Let coals burn until white-hot and covered with gray ash. **3** Using a heat-proof glove or mitt, pour coals from chimney starter onto bottom grill grate. Replace top grate and cover grill. **4** Allow grill to heat 30 minutes before starting to cook. To tell if the temperature is high enough for cooking, hold your hand about 3" over the grill grate. If you have to pull away after 4 seconds, it's time to start grilling. Using a heat-proof glove or mitt, remove top grill grate and, using tongs or a shovel, **5** push all the coals to one side of the grill. Replace top grate. **6** Use the hottest area on the grill—directly over the coals—for your direct grilling zone. The area without coals will become gradually cooler; use this part of the grill for indirect grilling.

CLOCKWISE FROM LEFT: JAMES OSELAND (7); COURTESY WEBER. ILLUSTRATIONS: BRENDA WEAVER

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A WISH
IT CAN END WITH
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\$2 from the sale of the \$2.99 reusable bag will benefit prostate cancer research.

Photo by Randall Slavin

1 in 6 men will be diagnosed with prostate cancer in his lifetime. When you choose this limited-edition bag, you're supporting vital research to help find a cure. Available at your local Safeway stores during the month of June, while supplies last.

To help The Safeway Foundation and Stand Up To Cancer, and to get the facts about prostate cancer, go to SafewayFoundation.org.



Meyenberg Goat Milk Smoothie

- 1 cup sliced fresh strawberries
- 1 cup **MEYENBERG FRESH WHOLE GOAT MILK**
- 1 cup ice
- 1/4 cup sugar
- 2 Tbs lemon juice
- 1 tsp vanilla



Combine all ingredients in blender container. Cover and process on HIGH until smooth and frothy.

Makes 4 cold and delicious 1 cup servings. REFRESHING!

For more flavors, replace with fruit of your choice, or combine various fruits... like strawberries & bananas!

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GREAT GRILLING GEAR



Mr. Bar-B-Q Triple Action Oversize Grill Brush (\$9; shopko.com) It's important to keep grill grates clean, since built-up residue can create acrid flavors and make foods stick. This hefty wedge-shaped grill brush has abrasive steel bristles that tackle caked-on gunk with ease. A wire attachment at the end is perfect for "flossing" the narrow gaps in grates.



Oxo Steel Silicone Basting Brush (\$12; amazon.com) Multiple layers of silicone bristles stand up to intense heat, making this brush ideal for applying oils, glazes, and marinades to dishes like grilled scallion skewers (see page 86) or garlic and red miso porterhouse (see page 52) as they cook.



Oxo Stainless Steel Tongs (\$12; oxo.com) A good pair of tongs lets you turn and arrange food safely on the grill, move coals around, and lift scorching-hot grill grates. The scalloped edges on this pair provide tight control over uneven surfaces, while the extra-long reach and wooden grips keep your hands cool and out of flames' reach.



Maverick RediFork Pro Rapid Read LCD Matrix Thermometer (\$20; amazon.com) Because cooking times for grilled foods can vary widely depending on the heat of your grill, a thermometer is imperative for bigger cuts of meat. This model pulls double duty as a meat fork as well as a probe thermometer, with an LCD panel for reading temperatures in the dark.



Mr. Bar-B-Q Stainless Steel Fish Spatula (\$18; grillingoutdooroequipment.com) This sturdy spatula's 8.5"-wide surface allows you to maneuver and transfer entire chickens, whole fish, or up to three burgers at a time without mess or mishap. With its knife-sharp edges, it slices as well as it flips, and the handle doubles as a bottle opener.

Weber Compact Rapidfire Chimney Starter (\$14; weber.com) The easiest way to ignite charcoal is with a chimney starter. Place crumpled newspaper in the bottom compartment, fill the main chamber with coals, set fire to the paper, and let the coals burn until white and ashy.



TIPS FOR SUCCESSFUL GRILLING

How to Prevent Flare-Ups

While fire is the essence of grilling, flare-ups—when flames surge out of the grill and burn food—can impart undesirable, bitter flavors. Since flare-ups are caused by oil dripping onto the coals and catching fire, prevent them by trimming off extra fat, and using a paper towel to pat off excess marinade before putting food on the grill.

How to Control Flare-Ups

If you do experience a flare-up, there are three things you can do: Move the food immediately to a cooler section of the grill; close the lid and vents of the grill briefly to cut off the fire's oxygen supply; or spritz the flames with water to douse them.



Baste to Build Flavor

Brushing food with a marinade or sauce as it cooks creates a browning effect as proteins and sugars both caramelize, building a rich, flavorful crust. When basting meats or seafood, fully sear the surface before you start basting—this will create a craggy surface for the marinade or sauce to cling to—and use just enough sauce to coat the food; over-eager brushing can lead to drips and flare-ups.

Use the Lid

Speed up indirect grilling (see "How to Cook on a Grill," page 98) by closing the lid and opening a vent over the hottest part of the grill. The lid will help capture and contain heat, while the open vent ensures that the hot air circulates evenly and rapidly throughout the grill, in effect turning the grill into a convection oven.



Back Up Your Chimney Starter

Strong, steady heat is essential for great grilling. We find it helps to have a backup chimney starter on hand to keep hot coals at the ready for stoking your fire when the first batch of coals dies down. Since coals take around 15 minutes to really get going, light your second starter as soon as you slap that first burger on the grill.

Keep Meat from Sticking to the Grate

So that food sears without sticking to the grill, make sure grates are extremely hot before cooking. At first the foods will grip the hot grate as proteins brown and sear. But as meats cook, they will start to firm up and pull away from the grate, making it possible to flip them without losing their charred crust.



Add Wood Chips for Flavor

Most charcoals burn relatively clean, allowing the flavors of grilled foods to speak for themselves. For added depth and a nice smoky taste, add wood chips made from hardwoods such as hickory, applewood, or cherry, to your fire. Be sure to soak chips in water first for 15 minutes to an hour to ensure they smoke (and don't just ignite), then toss them directly onto the coals just before you start cooking.



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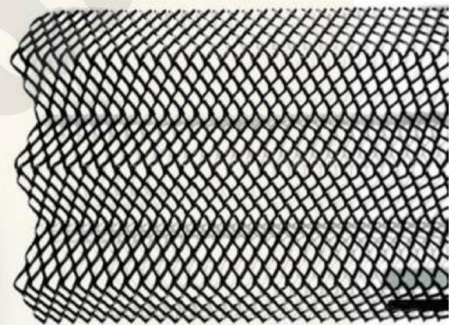
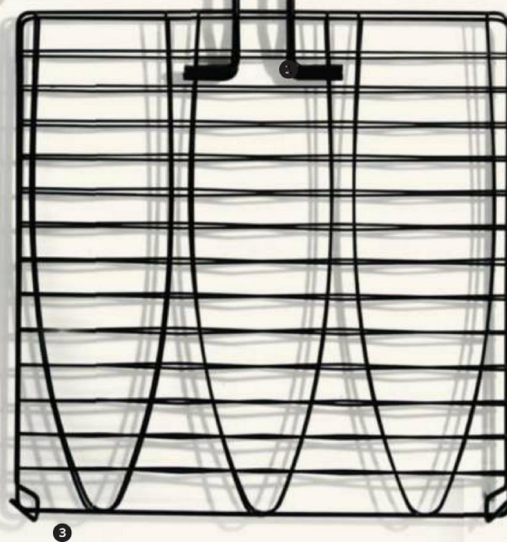
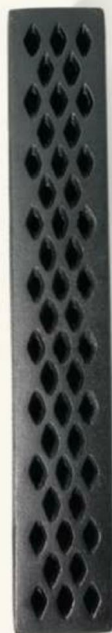
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IN THE SAVEUR KITCHEN

Discoveries and Techniques from Our Favorite Room in the House

Power Grilling

In the course of testing recipes for this issue, we discovered a world of specialized gear that took our grilling to the next level. **1 Grill Daddy Pro steam cleaning grill brush** (\$25; amazon.com) releases water that converts to steam on a hot grate and helped deep-clean our grills. For banking coals, the stainless-steel **2 Weber ash shovel** (\$16; weber.com) can't be beat—its ergonomic handle gave us total control when maneuvering embers. **3 Mr. Bar-B-Q triple non-stick fish basket** (\$16; amazon.com) allowed us to grill three fish at once, while **4 Afire black cherry gourmet grilling planks** (\$13; westelm.com) imparted a kiss of wood smoke to meat and fish. We infused all kinds of foods with steam from beer, wine, vinegar, and other flavorful liquids using **5 Charcoal Companion's grill humidifier** (\$30; grillstuff.com). **6 Schmidt Brothers grill tray** (\$30; westelm.com) has a small-bore perforated metal base that kept our asparagus spears and shrimp from falling through the grates, while the **7 BBQ oyster grill rack** (\$35; bbqoystergill.com) held oysters on the half shell upright, keeping their liquor from spilling. The portable **8 Stainless Steel charcoal kebab BBQ** (\$130; amazon.com), with skewers in lieu of a grill grate, helped our kebabs attain an even char directly over the coals, and the heavyweight **9 Mr. Bar-B-Q round cast-iron meat press** (\$12; walmart.com) kept chicken flat on the grill, yielding crisp, crackling skin. —Judy Haubert



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BUILDING MARINADES

Marinades keep grilled foods juicy, tender, and flavorful, but in order to do their job, they must include a few key components. Acidic ingredients, such as vinegar or citrus juice, break down proteins, allowing marinades to penetrate meats. Enzymes found in certain fresh fruits, such as pineapple, also break down proteins, but they only act on the surface. Marinades made with such fruits help a tasty crust form when you're grilling thick steaks or other hefty cuts of meat. Since acids alone can toughen meat, marinades also need fat. Olive oil and other fats help seal in moisture and season foods. Once an acid or enzyme and a fat are in place, the other seasonings are up to you. Below are 20

of our favorite ingredients for you to try when creating your own marinades. In general, you'll want to use one part acid or enzyme-rich fruit juice to two parts fat, with other seasonings to taste. (Denser cuts of meat, like flank steak, can withstand more acid for longer times, while fish and thinner, more tender cuts should get milder, quicker soaks.) Keep balance in mind: Salty ingredients bring out the savory depth in meats while helping them stay juicy; offset these with fiery or sweet ingredients. Sugars, which caramelize in the heat of the grill, pair well with tart flavors. Herbs, spices, and other aromatic flavorings can be added in infinite combinations. —Sara Cann

ACIDIC INGREDIENTS



Beer gives a mild, yeasty lift to marinades. Use lighter lagers and hoppy IPAs for chicken, pork, and fish; try maltier, sweeter porters and stout for beef and lamb.

In the Caribbean, the Middle East, and beyond, **lime juice** is prized for the citric bite it brings to fish and chicken marinades. Lime zest can be grated into marinades for a floral dimension. (Other citrus—lemons, grapefruit—are also delicious.)



Long used in Southern kitchens to tenderize chickens destined for the fryer, tangy **buttermilk** is a perfect canvas for other flavors. Try it with cilantro and cayenne on grilled chicken.

Apple cider vinegar lends a lush, fruity tartness to marinades and sauces. We love it for all kinds of meats, but it pairs particularly well with pork.



ENZYMES



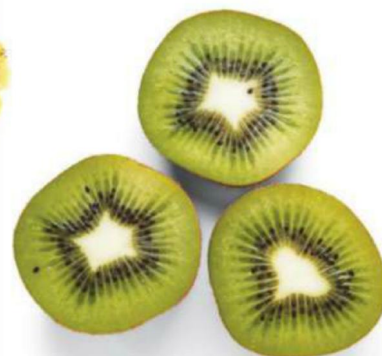
Sweet, pungent **papayas** contain the enzyme papain, which breaks down muscle proteins. Puréed, they're wonderful in short-soak marinades for thick flank or skirt steaks.

Grated or juiced, fresh **ginger** contains the enzyme zingibain, which softens meat while imparting a sweet, hot kick to marinades.



Fresh **pineapple juice** contains the enzyme bromelain, a powerful tenderizer. The fruit's acidic juice also adds bright, sharp, tropical notes to foods. Try it on pork.

In Korea many cooks rub the tart pulp of **kiwifruit**, which contains the enzyme actinidin, on *kalbi*, beef short ribs, to sweeten and break down the rib meat before cooking.



OILS AND FATS



Grapeseed oil is perfect for direct grilling; it has a high smoke point, so it stands up to intense heat without burning, and its neutral taste lets other flavors shine.

Extra-virgin olive oil is especially good at carrying flavor deep into cuts of meat. Infuse it with spices, herbs, and aromatics for additional depth and dimension.



Creamy and mildly acidic, **whole-milk Greek yogurt** keeps foods moist and tenderizes them at the same time. In combination with cumin and cardamom, it lends spicy succulence to Indian-style marinades.

Hot sesame oil, which gets its heat from chiles, has a nutty flavor that we love in marinades for chicken. Use it in tandem with grapeseed or olive oil, as a little goes a long way.



SALTS AND SAVORY INGREDIENTS



Spicy, sweet-tart **Worcestershire sauce**—a potent mix of anchovies, tamarind, molasses, chiles, and more—enhances the meaty aspect of grilled beef and pork.



Salt-packed capers deliver a briny punch. We love them coarsely chopped, with olive oil, lemon juice, and fresh oregano, marjoram, or rosemary in Mediterranean-style marinades.



Umami-rich **miso paste**, made of fermented soybeans, adds savory depth to marinades. It's wonderful combined with rice wine vinegar, sugar, and mirin (Japanese cooking wine) to marinate chicken, fish, or vegetables.

Salt is a key ingredient in marinades. Whether kosher, table, sea salt, or a fancier smoked or flavored salt, it helps proteins bind with water molecules, letting marinades permeate thoroughly to keep meat juicy.



OTHER FLAVORINGS



The piquant Tunisian red pepper paste **harissa** gives marinades a brilliant crimson hue and garlicky heat. Try mixing it with lemon juice, olive oil, and cumin to marinate chicken or pork.

Mustard's place at a cookout goes far beyond its use as a condiment for burgers and hot dogs; it gives marinades brash horseradish-like heat and a vinegar tang that offset meat's richness.



The smoky, caramel-like notes of **piloncillo**, unrefined Mexican brown sugar, make it ideal for grilled meats. Shaved or grated, it adds an earthy sweetness to marinades.

Whether toasted or raw, crushed or whole, **spices** give marinades warm, distinctive flavor. If using whole spices, such as cardamom pods, cinnamon bark, or star anise (below), remove them from the marinade prior to grilling.



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PITCHER PERFECT

Nothing completes a cookout like an icy cold drink. But when you're grilling with friends, it's nearly impossible to find the time to mix individual cocktails, so we prefer to make large-batch tipples by the pitcherful. Packed with the season's flavors of fresh fruit and herbs, these libations are colorful, fun, and perfect foils to the heat and smoke of flame-kissed foods. (See page 108 for hard-to-find ingredients.) —*Kellie Evans*



STONE FRUIT ROSÉ SANGRIA

SERVES 4-6

This version of a Spanish sangria is ripe with summer fruit; its light, crisp flavors complement seafood and poultry. To make, boil $\frac{1}{3}$ cup honey, 1 stick cinnamon, $\frac{1}{2}$ vanilla bean, and $1\frac{1}{2}$ cups sparkling blood orange soda in a 4-qt. saucepan; let cool. Stir in 4 cups rosé wine and $\frac{1}{2}$ cup brandy. In a pitcher, layer 3 cups roughly chopped stone fruit, like apples, pears, nectarines, and plums with 1 cup halved grapes, $\frac{1}{2}$ cup blueberries, and 3 sprigs mint. Strain wine mixture over fruit; chill at least 4 hours or up to overnight before serving.



FROZEN LIMEADE MARGARITA

SERVES 4-6

Canned frozen limeade intensifies the citrus flavor of this slushy Mexican libation. Pair it with the grapefruit and habanero skirt steak (page 32), Mexican pork spareribs (page 83), or any spicy dish. To make, purée 1 cup silver tequila, $\frac{1}{4}$ cup triple sec, 1 tbsp. agave nectar, $\frac{1}{2}$ tsp. kosher salt, 1 (12 oz.) can frozen limeade, and 6 cups crushed ice in a blender until smooth. Pour into a pitcher and serve in chilled salt-rimmed glasses garnished with sliced limes.



STRAWBERRY PIMM'S CUP

SERVES 4-6

A twist on the British classic, this summer cooler takes on spicy, herbal notes from Kaffir lime leaves, while strawberries lend sweet balance to the pleasingly bitter liqueur. We like to drink it with hearty grilled foods such as rib eye with sweet-hot pepper sauce (page 70) or grilled lamb burgers with red onion aioli (page 66). To make, muddle 1 cup sliced strawberries and 3 Kaffir lime leaves in a pitcher. Stir in 2 cups ginger ale, 2 cups Pimm's No. 1, 2 tbsp. balsamic vinegar, and $\frac{1}{2}$ cups more sliced strawberries. Serve over ice with some of the strawberries.



GREEN MONSTER

SERVES 4-6

Floral, tropical passion fruit juice pairs with white rum and cool mint in this vibrant drink based on a Costa Rican cocktail. Try it with highly spiced foods like Panamanian garlic chicken (page 84). To make, boil $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup water in a 1-qt. saucepan until sugar is dissolved; let simple syrup cool and transfer to a blender. Add 4 cups passion fruit juice, $1\frac{1}{2}$ cups white rum, $\frac{1}{3}$ cup fresh lime juice, and $1\frac{1}{2}$ cups mint leaves; purée until smooth. Strain into a pitcher; garnish with sliced limes. Serve chilled.



VODKA LAVENDER THYME LEMONADE

SERVES 4-6

Lemonade gains herbaceous depth from lavender and thyme, while vodka delivers a good, clean punch. Serve it with salty, casual foods like Beijing chicken wings (page 86) or blue cheese-stuffed burgers (page 93). To make, boil $\frac{3}{4}$ cup sugar and $\frac{3}{4}$ cup water in a 2-qt. saucepan until sugar is dissolved. Add $\frac{1}{4}$ cup dried lavender and 1 bunch thyme; let herb syrup cool and then strain into a pitcher filled with ice. Stir in 4 cups sparkling lemon soda, 1 cup vodka, and $\frac{1}{2}$ cup fresh lemon juice; garnish with sliced lemons.



WATERMELON COOLER

SERVES 4-6

Sweet watermelon balances the chiles in this summery drink; try it with smoky foods like Thai grilled chicken (page 80). To make, cut the flesh of an 8-lb. watermelon into 1" cubes; freeze $\frac{1}{4}$ of the cubes. Purée remaining cubes and strain; you should have about 8 cups juice. Boil $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup water in a 1-qt. saucepan until sugar is dissolved. Add 1 halved Scotch bonnet pepper; let chile syrup cool; strain into a pitcher. Stir in frozen watermelon and juice, $\frac{1}{2}$ cup lime juice, and 2 cups tequila.

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY KELLIE EVANS

Fare

Visit Steven Raichlen's favorite grilling spots: **El Principe Tutul-Xiu**, Calle 26, No. 208, Colonia Centro, Mani, Yucatán (997/978-4257; restaurantes-elprincipetutul-xiu.blogspot.com); **Andres Carne de Res**, Calle 3, No. 11-56, Chia, Cundinamarca, Colombia (57/1/861-2233; andrescarnederes.com/es/); **Churrascaria Galpão Crioulo**, Parque da Harmonia, Porto Alegre, Brazil (55/513-226-8194; churrascariagalpaocrioulo.com.br); **La Bouvette**, Moulin Du Morinand, Le Bois-Plage, France (5/4609-2987); **Elckerlijc**, Kraailokerkweg 17, Maldegem, Belgium (050-715-263; www.peterdeclercq.be); **Haxnbauer**, Sparkassenstrasse 6, Munich, Germany (089-216-6540; kuffler.de); **Avazi**, 54 Haetzel St, Shchunat Hatikva, Tel Aviv, Israel (972/3687-9918); **Die Strandloper**, Langebaan, South Africa (27/227-722-490; strandloper.com); **Karim's**, Jama Masjid, Gali Kababian, Old Delhi, Delhi, India (91/112-326-4981; karimhoteldelhi.com); **Warung Ibu Oka**, Jalan Suweta, Tegal Sari No. 2, Ubud, Bali, Indonesia; **Lac Canh**, 44 D Nguyen Binh Khiem, Cai River area, Nha Trang, Vietnam (58/821-391); **Lydia's Lechon Restaurant**, SM Food Court, Concepcion Street, at the corner of Arroceros Street, Ermita, Manila, Philippines (63/2400-9408; lydias-lechon.com). Purchase **Charred & Scruffed** (Artisan, 2012) and **Where There's Smoke** (Sterling Epicure, 2013) on Amazon (\$17/\$20; amazon.com). Use **fermented bean curd**, available on Amazon, to make Pop's Asian American Grilling Sauce (\$7 for a 250-gram jar).

Cellar

To purchase Washington State red wines (prices are for 750 milliliter bottles), contact the wineries for **Amavi Cellars Walla Walla Valley Cabernet Sauvignon 2009** (\$29; 509/525-3541; amavicellars.com); **Andrew Will Two Blondes Columbia Valley Red 2009** and **Andrew Will Columbia Valley Cabernet Franc 2011** (\$52/\$25; 206/463-9227; andrewwill.com); **Buty Winery Columbia Rediviva Phinny Hill Vineyard Horse Heaven Hills Red 2009** (\$50; 509/527-0901; butywinery.com); **Gramercy Cellars Walla Walla Valley Syrah 2010** (\$55; 509/876-2427; gramercycellars.com); **Januik Columbia Valley Merlot 2010** (\$31; 425/481-5502; noveltyhilljanuik.com); **Jones of Washington Winery's Estate Wahluke Slope Cabernet 2009** (\$15; 509/787-3537; jonesofwashington.com); **Owen Roe Sinister Hand Columbia Valley Red 2011** (\$24; 503-678-6514; owenroe.com); and **Scarborough Wines Royale Columbia Valley Red 2009** (\$35; 206/575-2554; scarborough

wines.com). For **Cadence Tapeil Vineyard Red Mountain Red 2009** and **Gramercy Cellars The Third Man Columbia Valley Red 2010**, contact Total Wine & More (\$45/\$46; 855/330-6673; totalwine.com). Contact 5000 Wines for **Cor Cellars Momentum Horse Heaven Hills Red 2009** and **Domaine Pouillon Horse Heaven Hills Katydidd 2010** (\$17/\$20; 503/828-8484; 5000wines.com). Call Northwest Wines To You for **2010 Memaloose Idiot's Grace Estate Columbia Gorge Cabernet Franc** (\$29; 503/852-0108; northwestwinestoyou.com).

Memories

To make the Iraqi yellow spice rubbed chicken (see page 44), use **sumac** from Kalustyan's (\$6 for 3-oz; 212/685-3451; kalustyans.com).

International Grilling

For a **custom grate** for your grill (page 49), contact YM Custom Grill Grates (prices vary; 888/475-5478; ymigrate.com). Order Japanese grilling tools, such as **saibashi chopsticks** and a **hand fan** from Mutual Trading Company (\$1 for a pair/\$7; 201/933-9555; mtckitchen.com). Contact Korin for **binchotan** charcoal and a 12" konro grill (\$50 for a 5-lb. bag/\$169; 800/626-2172; korin.com). Make the Japanese recipes (page 52) using **Miso Master organic red miso** available at Great Eastern Sun (\$6 for an 8 oz. container; 800/334-5809; great-eastern-sun.com), and **red yuzu kosho** (\$10 for a 3-oz. bottle; amazon.com). Order **sansho** at Asian Grocery Stop (\$7 for a 12-gram bottle; asiangrocerystop.com), and **mitsuba** from your local Asian grocer. Purchase 9" **double-prong bamboo skewers** from the Steve Raichlen Barbecue Store (\$9 for a set of 16; grilling4all.com); **4-prong Mr. Bar-B-Q Deluxe skewers** from 4 the Grill (\$9; 4thegrill.com); Brazilian churrasco skewers from Churrasco Shop (\$18; churrascoshop.com); **black willow skewers** from Pick On Us (\$7 for 800; 800/874-2587; pickonus.com); **Mr. Bar-B-Q Appetizer Skewers** from Sears (\$17 for 4; 800/697-3277; sears.com); **Brazilian-style flat skewers** and **8" stainless-steel skewers** (\$26 for 6/\$8 for 12) from Amazon; and 27½" **wooden-handled square skewers** from American Skewer Company (\$39 for three; 248-672-4284; americanskewercompany.com). Order **aleppo pepper** from Kalustyan's (\$5 for a 3-oz. pack; 212/685-3451; kalustyans.com), and **Turkish sweet red pepper paste** from Khana Pakana (\$10 for a 720-gram jar; 347/746-7572; shop.khanapakana.com) to make marinated chicken kebabs (page 57). To make ground lamb kebabs (page 58), buy **sumac** from Kalustyan's (see above). Order a **plancha** from Le Creuset (\$180 for a giant reversible grill; 877/418-5547; lecreuset.com). On grilled shrimp lettuce cups (page 66), serve **Mae Ploy sweet chili sauce** (\$8 for a 10-oz. bottle; amazon.com). To make Craig Koketsu's grilled rib eye (page 70), use **Tutto Calabria hot chiles** (\$9 for a 10-oz. jar; 201/939-3000; italydepot.com), **Iburi Jio Cherry Smoked Salt**, and **Amabito No Moshio seaweed salt** from The Meadow (\$16 for .8-oz. jar/\$12 for .9-oz.

jar; 888/388-4633; atthemeadow.com). Buy a **cazuela** to make chile-garlic shrimp (page 76) at La Tienda (\$14 for a 9.5-inch dish; 800/710-4304; tienda.com). Grill **salchicha parrillera** (page 78) from Gaucho Gourmet (\$21 for a 2-lb. pack; 877-837-0521; gauchogourmet.com). To make the Chinese recipes (pages 86–87), buy **Sichuan peppercorns** and **Koo Chun black vinegar** from Kalustyan's (\$14 for a 3-oz. pack; \$13 for a 600-ml bottle; see above); **Eden Foods toasted sesame oil** and **brown rice vinegar**, available at Whole Foods Markets; and **House of Tsang hot sesame chili oil** and **fermented bean curd** at Amazon (\$6 for a 5-oz. bottle/\$5 for a 250-gram jar). Buy **Spanish smoked paprika** from Penzeys (\$4 for a 1-oz. jar; 800/741-7787; penzeys.com) to make Peruvian chicken (page 88) and **gochujang** from H Mart (\$5 for a 300-gram container; hmart.com) to serve with kalbi (page 96). Grill ribs on a **Steve Raichlen's Ultimate rib rack** (\$30; grilling4all.com). Use **guajillo** or **ancho chiles** from Marx Foods (both \$23 for a 4-oz. pack; 866/588-6279; marxfoods.com) to make Mexican spare ribs (page 97). Try **Cowboy 100% Natural Hardwood Lump Charcoal** and **Coshell Coconut Charcoal Briquets** (\$16 for a 9-lb. bag/\$17 for a 9-lb. bag; amazon.com); **Mr. Bar-B-Q Gas Grill Ceramic Briquettes** (\$22 for a 60-piece box; 855/687-2272; casa.com); **Stubb's 100% All-Natural Bar-B-Q Charcoal Briquets** and **Cowboy 100% Mesquite Wood Chunks** (\$9 for a 15-lb. bag/\$4 for a 2-lb. bag; 800/445-6937; Lowes.com); and **Green Light Fire Bags** (\$50 for a 5-pack; 321/322-8367; greenlightfirebag.com).

Kitchen

Order a **Schmidt Brothers Grill Tray** and **Afire black cherry gourmet grilling planks** (\$30/\$13; 888/922-4119; westelm.com); visit Walmart for a **Mr. Bar-B-Q round cast iron meat press** (\$12; walmart.com); to buy a **Charcoal Companion grill humidifier** contact Grill Stuff (\$30; 866/781-0997; grillstuff.com); to get a **Weber ash shovel**, check out Weber (\$16; 800/446-1071; weber.com); for a **Grill Daddy Pro Steam Clean grill brush** or **Mr. Bar-B-Q stone grill cleaner** order from Amazon (\$23/\$14); to buy an **oyster grill rack** contact BBQ Oyster Grill (\$35; 707/481-0128; bbqoystergill.com); for a **Mr. Bar-B-Q triple non-stick fish basket** contact Casa (\$18; 855/687-2272; casa.com); to purchase a **Stainless Steel Charcoal Kebab Grill** contact BAS Metal (\$95; 718/372-7390; tabletoprisers.com). To make the sangria (page 108), use **San Pellegrino Aranciata Rossa** sparkling soda, available at Whole Foods; for the strawberry Pimm's cup, buy **kaffir lime leaves** from Grocery Thai (\$4.50 for a 1.5-oz. bag; 818/469-9407; grocerythai.com) and **Pimms No. 1** (\$28 for a 1-liter bottle; 212/674-7500; astorwines.com); buy **San Pellegrino Limonata** for the vodka lavender thyme lemonade at Whole Foods.

Corrections: In our May 2013 issue, the last line and byline of "Good and Steamed" (page 14) were cut off; the author's name is Ken Weaver. The Naples-style pizza sauce recipe (page 52) should have called for kosher salt to taste, not 2 tsp. kosher salt. We regret the errors.



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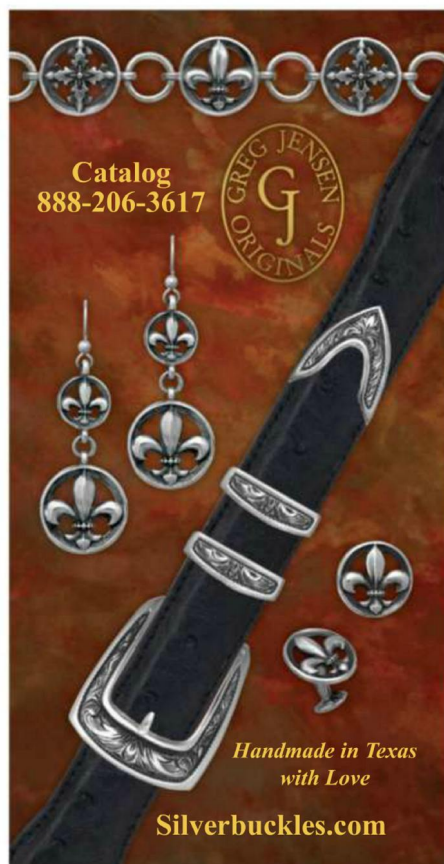


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